

TAYLOR - EST. '69 - MADE™

Our story begins with great wines. We got our start tailoring a selection of world class wines for pubs and restaurants around Australia. Today, we're crafting our very own wines, as unique as the people who drink them.

PINOT NOIR ROSÉ 2018 ADELAIDE HILLS

Winemaker Notes

The fruit for this wine was selected from a premier grower partner in the Adelaide Hills. The fruit was harvested in the cool of the night using specialty grape bins designed to keep any liberated juice separate to minimise colour pick-up in the field - and then was quickly transferred to our winery. Once there, only the drained juice was transferred straight to refrigerated stainless steel tanks where it was chilled. A process known as stabilage was utilised where the juice was allowed to clarify and settle on its own. The clear juice was then racked to a non-refrigerated tank and allowed to naturally warm back to 15 degrees C when it was then inoculated for fermentation. Primary fermentation was carried out at a cool 12 to 14 degrees C. Following fermentation, the wine was racked off lees, filtered and bottled.

Colour

At release the wine has a very pale salmon pink colour.

Nose

There are restrained and subtle strawberry notes with hidden layers of complexity including hints of flint and floral notes.

Palate

This wine displays attractive savoury notes with subtle fruit, mineral and talc characters. The extremely gentle fruit handling along with the naturally occurring enzyme clarification process has resulted in an enticing wine that is both delicate in nature but also surprising in its generous layers of mouth-watering flavour. A tightly structured acid line provides structure and the finish is crisp and dry.

Crafted for immediate enjoyment.

This wine is best enjoyed at 8-10°C

Technical Details

Alcohol	13.0%	Acid	5.97 g/litre
PH	3.20	Residual Sugar	1.33 g/L



taylormadewines.com.au

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UNIQUELY CRAFTED WINES