

Farm Hand Rosé 2021

Grape Variety: Shiraz, Chenin blanc, Chardonnay
Region: Australia
Winemaker: Con-Greg Grigoriou
Closure: Screwcap
Alcohol: 11%

Summary: The Farm Hand wines are grown by the Grigoriou family, fourth generation wine growers, from almost one hundred acres of Organic Vineyards in the Monash Valley of South Australia.

Vineyards: The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness.

Winemaking: Fruit is harvested during the early morning hours to retain freshness and partially whole bunch pressed. A fast and precise vinification in stainless steel with minimal oxygen contact maximises fruit expression and aromatics. A cool fermentation (15 to 18 degrees) is undertaken in stainless steel tanks before a short rest on lees prior to bottling.

Vintage 2021: If 2020 was all about the heat, then 2021 will be remembered as the wet season. In many parts of Australia, it was unseasonably wet in winter but not at critical times to do damage nor impact the resultant ripeness of the grapes. A cool and dry summer meant even ripening was achieved between dry and rainy spells and the ensuing fruit quality was excellent and for once yields were up making for a bumper harvest in 2021.

Tasting Note: Organic Rosé never tasted so good with a nose displaying great purity of fruit. Attractive pale pink in the glass with red berry vibrancy and some complexing spice notes lead to a moreish palate that delivers a dry style with an exciting texture and a clean, crisp finish.

