

ROCKY GULLY

2017 CABERNETS

REGION	Frankland River, Western Australia
VARIETY	Cabernet Franc 44% Merlot 35% Cabernet Sauvignon 16% Malbec 9% Petit Verdot 5 %
COLOUR	Dark red with purple hues
NOSE	Blueberry and earthy, with hints of black olives and cedar and vanilla. Lifted currant and plums with hints of tobacco and mocha and soft florals.
PALATE	An elegant wine with soft tannin and lovely weight. Falls into place mid palate, finishes with underlying hints of dark plums and tobacco leaf on the finish.

ASSESSMENT

This fruit driven blend of 5 varietals gives a balance and complexity that allows for immediate appeal. With age each of these parcels of wine will contribute and change to provide a wine that will create interest and pleasurable drinking over the next 5-7 years.

2017 VINTAGE

A mild and dry growing season gave modest yields that resulted in excellent fruit condition with lovely intensity of fruit flavour. Fruit was harvested in clean and ideal condition.

www.franklandestate.com.au



PROSECCO DOC TREVISO IL FRESCO

Production area: DOC Treviso area

Alcohol content: 11% vol.

Colour: very pale straw yellow and fine, persistent perlage.

Bouquet: the aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers.

Flavour: The dry, fresh and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

Serving temperature: 6-8°C.

LITTLE ANGEL

MARLBOROUGH NZ SAUVIGNON BLANC – 2019

Award

Silver Medal: Marlborough Wine Show 2019

TASTING NOTES

Variety: Sauvignon Blanc
Marlborough 100%

Colour: Light lemon

Nose: Lifted citrus notes such as grapefruit and lime zest with hints of red apple and freshly mown grass.

Palate: This medium bodied wine is full of fresh fruit flavours such as white grapefruit, lemon and lime zest.

Cellaring: 2-3 years

Serve: Nicely chilled

Suggested Foods:

This wine is particularly well suited to seafood dishes, poultry dishes or summer salads.

SPECIFICATIONS

Alcohol: 13.0% vol.

Residual Sugar: 2.9 g/L

pH: 3.26

Titrateable Acidity: 7.6 g/L

Harvest dates: March 25th-29th 2019



WINEMAKING

The fruit used to make this wine was machine harvested during the cool autumn mornings. After inoculating the juice with selected yeast strains, a slow, cool ferment was utilised to promote the fruit characteristics that Marlborough Sauvignon Blanc is renowned for. After blending, this wine was filtered and then bottled locally.

Adelaide Hills Rosé 2020

Varietals Pinot Noir - 70%
Pinot Gris - 30%
Sub-region Basket Range + Kuitpo

Fresh + vibrant.

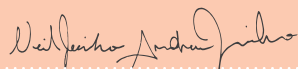
A stunning pale copper pink colour. The Pinot family shows through with a balance of savoury and fresh cherry, strawberry and mango and delicate aromas. The Cool climate fruit creates a fresh acidity with intensity of flavours.

Winemakers

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Wine Notes

Four hours on skins to extract soft tannins and pale colours from the skins. Pinot Noir, 70% and 30% Pinot Gris - the Pinot family shows through. Lees contact for 3 months before bottling.

Vineyard

The Pinot Noir vineyard is an outstanding vineyard; on steep slopes, very rocky and north facing. From a tough a small vintage, but with fruit that was there is of high quality.

Food Pairing

This wine pairs well with a variety of food. Perfect with lighter dishes, seafood, fresh salads or simply enjoyed on its own. Or, try something different! Add a dash of tonic water, and a slice of lemon or fresh peach, that adds a slight sweetness and brings out some different flavours!

Cellaring

Best to drink young while the flavours are fresh and fruity. 0-3 years.

Elevation	440-460m	Alcohol	13.2%
Aspect	North	Acidity	5.7 g/L
Harvest	Various 2020	pH	3.36
Bottling	1-8-2020	Closure	Screw Cap

Other wines in our portfolio consist of an interesting range of styles, varieties and regional combinations:

Adelaide Hills:

Fiano • Fumé Blanc • Tempranillo • Single Vineyard Syrah

McLaren Vale

GSM • S3 Shiraz • Single Vineyard Shiraz • Grenache

Fortified

Fortified Touriga • 24 Y.O. Solera Tawny



MOSCATO NV

VARIETIES

Muscat Rose à Petits Grains

REGIONS

Margaret River

NUMBERS

Alcohol 6 % v/v

Acidity 7.02 g.lt

Residual Sugar 101 g.lt

pH 3.13

NV MADFISH MOSCATO

TASTING NOTES

Pretty in pink and pale in colour, this wine is like summer in a glass. A lighter style of aperitif full of exotic notes of quince and raspberry sorbet, lightly spiced with musk, rose petal and star anise. Fresh, punchy lychee, guava, raspberry and pomegranate flavours provide a luscious sweetness to the palate, and perfectly complemented by a zesty citrus crunch.

WHEN TO DRINK AND WITH WHAT

Gently spritzed, crisp and lusciously sweet this is a wine best served chilled as an aperitif or an accompaniment to brunch. Enjoy this wine in its vibrant youth.

ABOUT MOSCATO

MadFish Moscato is made from the most noble of Muscat grape varieties, the Muscat Blanc à Petits Grains. Whilst the name implies a white colouration, the unexpected rosa or pinkness of the wine is the result of a fortunate variant within the variety. As such, the adoption of the name, Muscat Rose à Petits Grains better describes the wine colour.

The grapes are harvested at 11° Baume and held cold in the press for 12 hours of contact between juice and skins. This period allows for the full extraction of colour, flavour and aroma into the juice from the skins.

Fermentation is long, slow and cold in order to retain the fresh fruit and spritz that naturally evolves during fermentation. The fermentation is stopped around 6% alcohol with the remaining sugar and fizz retained in the wine. Bottling is immediately post fermentation to capture the fresh fruit flavours and aromas so typical of Moscato.

MAD FISH
WESTERN AUSTRALIA