2009 Rose of Virginia

Vintage

An early week of heat at the end of veraison caused some minor crop loss, mainly on the Shiraz, but after the passing of the warmth the main body of harvest time was idyllic. Night temperatures of 8-9°C and bright days of 25-28°C with no rain meant ideal finishing conditions, especially for the later varieties such as Grenache and Cabernet.

Style

A slightly higher grenache portion (60%) than the previous few years. Our aim was to lighten the style just ever so slightly away from the super rich rose style. The wine remains lightly perfumed from its Grenache origins with the usual restraining influence from the Cabernet and Shiraz portions ever so slightly drier than the ‘08. It is crisp and balanced to match the wide range of food styles that have been Rose of Virginia’s partners over many years.

Vinification

The Rose of Virginia production involves a number of key techniques. Co-fermentation of the varieties gives us our lovely pink colour, and a variation in skin contact times allows us to arrive at just the right combination of colour and tannin.

The slow, cool fermentation is stopped when just a few grams of natural grape sugar are left in the wine. This to soften rather than sweeten.

Picking slightly early helps retain the natural acidity, the wine is then bottled immediately to capture its youthful zest and fragrance.

Charlie Melton