



Rosé [roh-ZAY]:

The term Rosé is French for “pink” or “rose-colored.” It is often referred to as “blush” in America, “rosato” in Italy, and “Rosado” in Spain. Rosé wines take their color from the skins of the red grapes from which they are made, with limited skin contact, giving the wine its pink color.

Angove’s Nine Vines Rosé—At a Glance

The Angove family has been producing wine since 1886. Of Angove’s original vineyards at Tea Tree Gully in the Adelaide foothills, only nine vines remain. Angove’s Nine Vines Rose recalls the vibrancy of a wine growing region that played an important role in the family’s winemaking heritage.

Appellation: South Australia →



Vineyard Notes:

The grapes for this wine were sourced from Angove’s own Nanya vineyards and premium growers in the Riverland region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Tasting Notes:

Bright Pink this wine stands for Australian sunshine, and warm days by the beach. Vibrant raspberry and cherry aromas combine with fresh fruit salad and lovely crispness on the palate. A dry finish lends the wine to food, matching any grilled fish or meat and the juiciest tomato salad.

Winemaking Notes:

Harvesting occurred during the cool nights of mid February. The parcels were kept separate and crushed into rotary fermenters where they were cooled to 10c. After about 24hrs on skins they were gently pressed and clarified. Inoculation with yeast specially selected to enhance the fruit flavours followed and the juice was cool fermented until almost dry. The wine was then stabilised, blended and clarified before bottling in Angove’s quality accredited bottling facility.

Technical Specifications:

Vintage: 2008
 Composition: 70% Red Grenache, 30% Shiraz
 Alcohol: 12.5%
 pH: 3.25
 Residual Sugar: .6g/100mL

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