



LANDHAUS

BAROSSA VALLEY



2015 SIREN ROSÉ

VINEYARDS

The grapes come from the Ebenezer region within the Barossa Valley. The vineyards are old and low yielding vineyards and produce fruit of incredible intensity. The soils are mainly red/brown earth.

WINEMAKING

Fruit is gently pressed, settled overnight and racked to 5 and 6 year old casks. We include the pressings fraction for flavour as well as to lower the acidity in the juice. The juice is allowed to ferment with indigenous yeast. Fermentation and lees aging in older barrels further adds texture and depth of flavour to the wine. Once fermentation is complete, the wines are topped and stirred fortnightly for three months before gravity racking, settling and bottling. This is our interpretation of a Mediterranean style Rosé.

TASTING NOTES

A blend of 51% Mourvedre and 49% Grenache. A complex and refined Mediterranean style with subtle, discreet aromatics. Musk, raspberry, pink rose petals, just ripened strawberries, quince, and a hint of spice with a slight savoury undertone. The palate is bone dry with flavours ranging through cherry, red currents, savouriness and a refreshing dryness from acidity and fine tannins.

