



d'Arenberg

STEPHANIE THE GNOME WITH ROSE COLOURED GLASSES

Mourvèdre Sangiovese Sagrantino Cinsault Rosé 2020

McLaren Vale, Mourvèdre (42%) Sangiovese (31%) Sagrantino (20%) Cinsault (7%)



The Name

Our mate, Stephanie the Gnome, is not too fussed about his funny name! A jolly little fellow, after a few sips he sees life through rosé coloured glasses. Stephanie is also comforted by the fact he is named after Savigny-lés-Beaune in Burgundy, a region famous for Pinot Noir, which was the main grape variety in the initial release of this wine.

The Vintage

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

The Winemaking

Grapes are gently crushed and undergo a small period of skin contact prior to draining off the free run juice to stainless steel vessels, where it is naturally settled and undergoes cool primary fermentation to preserve aromatics and freshness. The ferment is arrested at the desired sugar level and not allowed to proceed through malolactic fermentation in order to retain bright, natural acidity.

The Characteristics

A lovely aromatic rosé, light on its feet but full of comfortably recognisable character. Made in a traditional style with a not so traditional mix of varieties. Colour is bright pale pink. Both the nose and palate display desiccated strawberry, sugar dusted Turkish delight, red apple skin and a hint of pear. The mouthfeel is refined and silky, slightly juicy even. Fruit is the clear hero. Finely etched acid pierces through the fruit, tightening and freshening the finish of the wine. Best drunk as a young wine to take advantage of those pretty red fruits.



Harvest dates	26 Feb - 31 Mar	Alcohol	13.0%
Residual sugar	7.8 g/l	Titrateable acid	7.4
pH	3.14		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton