



d'Arenberg

STEPHANIE THE GNOME WITH ROSE COLOURED GLASSES

Cinsault Sangiovese Sagrantino Rosé 2021
McLaren Vale, Cinsault (43%), Sangiovese (43%) Sagrantino (14%)



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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

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 refreshing summer drop. This release is a gorgeous pale pink salmon colour, much lighter than previous vintages. On the nose a delightful bouquet of strawberry, raspberry, red apple skin and cherries unfurls. Keep swirling, and we find hints of passionfruit, and more citrus aromas. The parcel of Sagrantino fruit within the blend adds a backbone of structure, lifting the vibrancy. The residual sugar is in perfect harmony with the acidity. A dry, crisp finish.



Harvest dates	12 Mar - 14 Apr	Alcohol	11.5%
Residual sugar	6.2 g/l	Titrateable acid	6.1
pH	3.14		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton