



## 2011 Stephanie the Gnome with Rose Tinted Glasses

### 68% Pinot Noir, 25% Cinsault, 7% Mourvèdre

Adelaide Hills and McLaren Vale

*A dry rosé with structure and varietal expression - perfect to serve with a BBQ lunch on a sunny day.*

#### 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. He only needs to look at his stable mates to see that oddball names have never hurt a d'Arenberg wine. Stephanie is also comforted by the fact he is named after Savigny-lès-Beaune in Burgundy, a region famous for the main grape variety of this unique blend.

#### The Vintage

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild with vintage starting on February 24 in McLaren Vale, only a few days shy of the latest start on record. Disease pressure was high due to multiple periods of rain throughout the ripening period, requiring diligence in the vineyard. The late start to vintage and cool to cold conditions throughout meant a long harvest.

#### The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small batches are crushed in an open-mouthed, rubber toothed crusher. The Pinot Noir component is then transferred to two tonne open fermenters with 15% whole bunches, where it undergoes three days of cold soak prior to active ferment. The Cinsault and Mourvèdre are transferred to five tonne open fermenters with headed down boards to submerge the cap.

Foot treading is undertaken on a regular basis throughout fermentation for the Pinot Noir and once for the Cinsault and Mourvèdre, followed by gentle basket pressing. The wine is then transferred to mainly French oak barriques to complete primary and secondary fermentation. The wine is aged on lees for added complexity with no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. This wine does not undertake fining prior to bottling.

#### The Characteristics

The nose is packed with fruits of the forest. Distinct Pinot Noir characters of earth and dry leaves shine through with a couple of swirls. It's aromatic and complex with notes of rose petal, lavender and violets adding a pretty touch.

Bright cherry, strawberry and spicy plum open the generous palate. There is a balanced viscosity to the wine with textural interest from the mineral tannins. As the wine opens up the violet notes from the Pinot and the lavender nuances from the Cinsault come to the fore.

This is a serious dry style rose packed with varietal Pinot Noir characters. The sweetness, acid and tannin are well balanced and the floral elements add a feminine touch to what is largely a masculine version of rosé. The tannin and depth of flavour will make it a perfect match to barbecued steak and spicy Italian sausages.



Artist: CJ Rhodes

#### Technical Information

##### Harvest Dates:

9 Apr to 29 April

##### Oak Maturation:

86% French Oak

14% old American Oak

5 months in barrel

**Alcohol by Volume:** 12.5%

**Titrateable Acid:** 6.4 g/L

**pH:** 3.40

##### Additional Info:

Vegan friendly

**Residual Sugar:** 7g/L

##### Chief Winemaker:

Chester d'Arenberg Osborn

##### Senior Winemaker:

Jack Walton

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