



<i>Harvest dates</i>	<i>23 Feb - 5 April</i>
<i>Alcohol</i>	<i>13.5%</i>
<i>Residual sugar</i>	<i>8.7 g/l</i>
<i>Titrateable acid</i>	<i>6.7</i>
<i>pH</i>	<i>3.17</i>
<i>Oak maturation</i>	<i>5 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

Stephanie the Gnome with Rose Tinted Glasses 2012

McLaren Vale, Pinot Noir (89%) Cinsault (7%) Mourvèdre (4%)

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 rosè 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

A wet late summer followed by a wet winter in 2011 set the vines up perfectly for the 2012 vintage. A small heat burst just prior to veraison assured a solid colour change, small berries and told the vine to start lignification on cue.

A small amount of rain and considerably cooler weather in early February reduced the stress of the vines keeping fruit character and acidity.

Relatively mild conditions prevailed for the rest of harvest with a couple of bursts of rain. Thankfully there were associated strong winds so no disease was able to set in. Crop levels were largely down by 30-50% but quality across the board was impressive.

The Winemaking

Small batches of grapes are crushed gently. 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. This wine does not undertake fining prior to bottling.

The Characteristics

The appearance of this wine alone gives an indication that it is a rose unlike others, a rose with structure! A true mixed basket of red Pinot fruits leap from the glass, raspberries, cherries and dessicated strawberries. We also sense the presence of Cinsault with its lifted lavender soap aromatics.

More red fruits on the palate but then, intriguingly, we are met with orange pithy notes which provide a mouthwatering frame of chalky tannins. A lovely peppery note on the finish presents a beautiful contrast with the red berry fruits.

This is a serious, dry style rose packed with pretty, varietal Pinot Noir characters doused with complexity through Cinsault and Mourvedre.