

# Tscharke

## Estate Rosé

### Grenache 2020



## VINTAGE REPORT

The wines of 2020 vintage are proving to be of exceptional quality, despite the challenging growing season and very low yields.

Winter rainfall was below average but a warm start to spring gave rise to even budburst and minimal frost events. The growing season was hampered by unseasonably high winds that delivered the biggest blow to the season, at flowering. Dry conditions, extremely high temperatures coupled with the strong winds destroyed up to 70% of flowers in some vineyards; Shiraz the worst affected.

The ripening conditions were ideal, moderate temperatures and minimal rain provided very low risk to disease pressures. Supplementary irrigation was critical in nurturing the health of the vineyards and encouraging favourable fruit ripening.

The general quality of wines from 2020 has proven great to exceptional; rich in flavour, strong colour and ripe tannins. Many of the wines formed balance early during fermentation and those well-structured will age well.

Standouts varieties include Grenache, Grenache Blanc, Shiraz and Montepulciano.

## VINEYARD

Gnadenfrei North and South is a geological haven, featuring rocky outcrops, undulating terrain and untouched, pristine native scrub flourishing with flora and fauna. Gnadenfrei presents a number of aspects at elevations ranging from 250 – 300m above sea level.

The exposed sites reveal soils, fragile, weathered and some of the oldest found in the Barossa grape growing region. The soils are largely clay loam over red medium clay. Topsoil is shallow to moderate, which coupled with exposed aspects limits vigorous canopy growth and gives rise to lower yielding vineyards.

Gnadenfrei is certified for organic and biodynamic grape growing. Planted to the popular grape varieties of southern Rhone, Grenache, Shiraz, Mouvedre and Grenache Blanc.

## WINEMAKING

The fruit was hand-picked at sunrise, then immediately destemmed and pressed lightly to minimize colour and phenolic extraction. After 2 days settling at cold temperature the juice was racked and inoculated; it was a cold and long fermentation to maintain fresh and lifted aromatics, with occasional pump-overs under inert gas to maximise contact with the lees for increased complexity and mouthfeel. When dry the wine was filtered prior to bottling.

## TASTING NOTES

Pale, almost clear Salmon colour. A delicate nose offers notes of apricot, peach skin, white and yellow flowers and crushed leaves, with a chalky minerality.

The palate is juicy: citrus, nectarine, apricot and rock melon; the fruit characters and the weight typical of Grenache are counter balanced by a savoury edge and the bright acidity that keeps the wine fresh and sharp.

Being unfinned the wine shows a great texture that adds complexity. Extremely versatile, this Rosé will pair with a vast variety of foods: from appetizers to salads, veggies, seafood and white meat; or you could simply chill it right down and enjoy it paired only with the company of friends.

Vintage	2020
Vineyard	Gnadenfrei North
Variety	100% Grenache
Alcohol	13.5% ABV
pH	2.95
Titrateable Acidity	7.7 g/L
Residual Sugar	2.8g/L

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## Estate Rosé

### Montepulciano 2019



#### VINTAGE REPORT

The 2019 vintage was one of elation as years of sustainable agricultural practice was rewarded with Organic certification by NASAA. The challenging growing season demanded careful vineyard management, with the implementation of under-vine mulching and increased irrigation ensuring the maintenance of healthy canopies, and even ripening throughout.

The extreme heat of both January and February saw early ripening varieties picked in quick succession, before some relief from the heat was offered in March. The bright sunny days and cool nights enhanced flavour development of our Mataro, Grenache and Montepulciano, emphasising motivation to invest into more of these heartier, later ripening varieties in future vineyard developments.

#### VINEYARD

The Montepulciano vineyard is located on our Stonewell Estate. Fruit for the Rosé is from our second planting [2009] of this Italian indigenous variety. Trained onto single cordon wire, the canopies produced from the well-established bilateral cordons are managed using a VSP [vertical shoot positioning] trellising system. This variety is very fruitful and assists with growing intensely flavoured, yet balanced fruit. Bunch thinning is carried out twice post véraison. The brown clay soils have shallow underlying sedimentary bedrock.

#### WINEMAKING

Showcasing the versatility of our Montepulciano, the fruit was hand picked on 29<sup>th</sup> March at the crack of dawn. Fruit was left to cold soak for 24 hours before being bag-pressed. A short rest over 48 hours to settle, then racked for fermentation. The slow cool ferment took 3 weeks to complete to dryness. The yeast was separated via racking, with bottling taking place on June 20<sup>th</sup>.

#### TASTING NOTES

Pale peach-skin pink in colour, this wine shows lifted aromatics of orange blossom, red berries and citrus peel. A fruit driven lively palate of juicy cranberries and watermelon leads to a fresh and herbaceous back palate. It's light bodied and elegant yet complex and refreshingly dry on the finish. Best served chilled and shared with friends.

Vintage	2019
Vineyard	Stone Well
Variety	100% Montepulciano
Alcohol	13.5% ABV
pH	3.30
Titrateable Acidity	5.7 g/L
Residual Sugar	Dry

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## Estate Rosé

### Montepulciano 2018



#### VINTAGE REPORT

The 2018 growing season had a reasonable start with adequate rainfall through winter and early spring. Healthy canopies were established across all sites and the dry and warm conditions of late January and February kept weeds and disease pressures to a low. February proved to be a very warm month which stalled ripening and it wasn't until the relief of a mild March that the outlook for a great harvest looked imminent.

2018 came off the back of two big vintages so it was no surprise this harvest was likely to be down on average with most crops down by 20-25%. The wines produced were very balanced, had ripe phenolics and display vibrant mid palate weight, a spectacular vintage for good structure and elegance.

#### VINEYARD

The Montepulciano vineyard is located on our Stonewell Estate. Fruit for the Rosé is from our second planting [2009] of this Italian indigenous variety. Trained onto single cordon wire, the canopies produced from the well-established bilateral cordons are managed using a VSP [vertical shoot positioning] trellising system. This variety is very fruitful and assists with growing intensely flavoured, yet balanced fruit. Bunch thinning is carried out twice post véraison. The brown clay soils have shallow underlying sedimentary bedrock.

#### WINEMAKING

Showcasing the versatility of our Montepulciano. The fruit was machine picked on 23<sup>rd</sup> March at the crack of dawn. Fruit was macerated in the bag press for 6-8 hours before being pressed under inert gas. A short rest over 24 hours to settle, then racked for fermentation. The slow cool ferment took a couple of weeks to complete to dryness. The yeast was separated via racking and then preparations commenced for bottling, this took place on May 31<sup>st</sup>.

#### TASTING NOTES

Pale dusty rose petal pink in colour, this wine shows lifted aromatics of rose petal, rose hip, cherry and citrus. A fruit driven lively palate of red cherry and melon, hints of spice and rosewater. It's light bodied and elegant yet complex and refreshingly dry on the finish. Best served chilled right down and shared with good friends.

Vintage	2018
Vineyard	Stone Well
Variety	100% Montepulciano
Alcohol	13.5%
pH	3.45
Titrateable Acidity	5.0/ L
Residual Sugar	0.0g/ L



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## Estate Rosé

### Montepulciano 2017



#### VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's' 2017 harvest was three to four weeks later than in recent years.

As the season progressed, later ripening varieties like Mataro and Grenache were tracking four to five weeks later. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

2017 vintage promises to deliver an array of wine styles from 'bright aromatic wines' to 'vibrant, intense, well-structured' and 'dense, concentrated' wines from the earlier-picked vineyards.

#### VINEYARD

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#### WINEMAKING

Showcasing the versatility of our Montepulciano. The fruit was handpicked on 12<sup>th</sup> April at the crack of dawn.

We gave the must a few hours on skins before being pressed under inert gas. A short rest over 24 hours to settle, then racked for fermentation. The slow cool ferment took a couple of weeks to complete to dryness.

The yeast was separated via a racking and then preparations commenced for bottling, this took place on August 1<sup>st</sup>.

#### TASTING NOTES

With a dusty rose petal pink hue and deep salmon tints, this wine shows lifted aromatics of fresh crunchy red cherries, orange blossom and musk. A fruit driven lively palate of fresh cranberries, hints of spice and rosewater gives way to vibrant sea spray minerality. It's elegant yet complex and refreshingly dry on the finish. Best served chilled right down and shared with good friends.

Vintage	2017
Vineyard	Stonewell
Variety	100% Montepulciano
Alcohol	14%
pH	3.57
Titrateable Acidity	5.0/ L
Residual Sugar	0.0g/ L



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## Estate Rosé

### Montepulciano 2016



#### VINTAGE REPORT

2016 has been phenomenal, despite the dry season our approach to sustainable wine grape growing has ensured this harvest was overflowing with great fruit quality. The season was challenging, a result of prolonged dry periods and a warm December but we had few days above 40°C and then a much needed rain event came late in January. This was the turning point of our vintage, as the exhausted vineyards inhaled the relief of 48mm of rain, the vines were now set, absorbing the light to bring on the flavours and textures to see way for another great harvest.

#### VINEYARD

The Montepulciano vineyard is located on our Stonewell Estate. Fruit for the Rosé is from our second planting [2009] of this Italian indigenous variety. Trained onto single cordon wire, the canopies produced from the well-established bilateral cordons are managed using a VSP [vertical shoot positioning] trellising system. This variety is very fruitful and assists with growing intensely flavoured, yet balanced fruit. Bunch thinning is carried out twice post véraison. The brown clay soils have shallow underlying sedimentary bedrock.

#### WINEMAKING

An experimental wine, it does showcase the versatility of our Montepulciano. The fruit was handpicked on 24/03/16 and destemmed into an open top fermenter. The process did see extended skin contact to encourage a more savoury, dry finish with exceptional textural length. Six months in seasoned French hogsheads with élevage taking place in our underground barrel store. The wine is unfiltered and true to our winemaking philosophy; minimal intervention winemaking practices were employed.

#### TASTING NOTES

This wine is a little darker in colour but still light enough to see through. It's soft and fruit driven. Raspberries and strawberries are quite evident on the nose with hints of toffee and cinnamon. A good touch of spice and a very dry finish. It's a 1 litre bottle and best served chilled right down and shared with good friends.

Vintage	2016
Vineyard	Stonewell
Variety	100% Montepulciano
Alcohol	11%
pH	3.67
Titrateable Acidity	5.1/ L
Residual Sugar	0.0g/ L