

# Bass River – Rose 2021



## Style

Pale salmon in colour. Aromas of Fuji apple, citrus florals, red cherry and Turkish delight with notes of pink grapefruit and a slight flint reduction. The palate is dry, yet soft and welcoming, red fruit and citrus flavors are entwined with creamy textural notes all driven by a fresh pink grapefruit acid line.

## Source

Single vineyard - low yielding vines from the House and River Blocks. Soils comprise fine sand loams over cemented coffee rock. Vine age 23 & 16 years respectively with 2,500 plants per hectare. Cane pruned to achieve crop loads of 5.0–6.0 t/Ha.

## Grapes

Pinot Noir, Pinot Meunier, Pinot Gris in approximately equal portions.

## Vinification

Selected parcels of Pinot Noir & Pinot Meunier were handpicked and whole bunch pressed directly to old French oak barrels for natural fermentation, while the Pinot Gris parcel was fermented and left on skins for a period of 4 weeks. This wine is made in a dry savory style.

## Growing Conditions

A cool, long season with ideal flowering conditions has resulted in excellent crops delivered to the winery in perfect condition. Resulting wines display strong varietal character with depth of flavour.

**Produced by Bass River – Gippsland**

**Bass River Vision:** Estate Grown and Produced

**Styles:** Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Merlot Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

**Winemaker:** Frank Butera

[frank@bassriverwinery.com](mailto:frank@bassriverwinery.com); Ph: 0417 577927