

EXCELSIOR
WINE ESTATE



Caitlyn Rosé

This is the second vintage release of our Rosé. It is named after Peter's daughter, Caitlyn Rose, who was born in September 2013. The grapes are from our Shiraz plantings

Aging

Grapes are harvested by hand for greater quality control. After destemming the grapes were transferred to tanks overnight. The next morning we "bled" off 5% of the juice from the Shiraz, and this juice was fermented with wild yeasts.

Vintage Conditions

2019 was back to normal after three consecutive drought vintages. The spring was marked by a very unusual early heat wave followed by intense cold, resulting in frost damage and a reduced crop. The rest of the summer was dry and windy. The grapes were very healthy and the wines show great concentration and varietal character.

Blend

100% Shiraz

Analysis Alcohol: 12.56%
 Acidity: 6.3 g/l
 pH: 3.17
 Residual Sugar: 3.3 g/l

Winemaker's notes

This rosé has blueberry notes on the nose, whilst the palate is ripe and juicy, with a nice fresh acidity.

Food pairing by in-house chef

Pair this wine with seared tuna, or a bowl of fresh strawberries.

