

EXCELSIOR
WINE ESTATE



Caitlyn Rosé

This is the second vintage release of our Rosé. It is named after Peter's daughter, Caitlyn Rosé, 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

The 2020 vintage was a very good vintage. The winter was cold with adequate rainfall, followed by a moderate spring growing season. The ripening period was warm, although a week of storms a few weeks prior to harvest caused some disease pressure. The hard work in the vineyard paid off, resulting in a large and very healthy crop.

Blend

100% Shiraz

Analysis Alcohol: 13.4%
 Acidity: 6.1 g/l
 pH: 3.2
 Residual Sugar: 1.7 g/l

Winemaker's notes

This rose 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.

