



## Serenity by Sarah Merlot Rose

## 2019 Tech Sheet

### Vintage Report

Early spring saw perfect conditions for fruit growth, hinting at a promising start for the 2019 vintage.

Budburst occurred in the first weeks of September and accelerated through October. Some vines became vulnerable during the November flowering season by cooler, stormy conditions, but as the weather warmed up, ripening of the fruit continued at a steady pace into summer.

Despite a few spells of anticipated hot weather in January - with South Australia breaking a number of heat records around the Australia Day holiday - temperatures did eventually stabilise, resulting in ideal growing conditions for the fruit to achieve its optimum colour and flavour.

Picking began early at the end of February, and the vintage team worked intensively to ensure all fruit was picked within the perfect window of ripeness. Following five weeks of fermentation on skins, the fruit was transferred to barrels, to develop the characteristic oak flavours of the wine.

Subsequent maturation has resulted in full-bodied, vibrant, flavourful wines that are truly demonstrative of the 2019 vintage.

### Winemaker Tasting Notes

Blush pink in colour with fragrant strawberries on the nose, the wine is both aromatic and enticing. The palate has hints of cherries and toffee apple, with a beautiful crisp finish. Racy acid and fresh raspberries complete the experience providing a lasting elegance.

### Awards

Stay tuned!

#### Region:

McLaren Vale,  
South Australia

#### Vineyard:

Long Gully Road

Sustainably Grown

Picked 26<sup>th</sup> Feb

Alc/Vol: 14.0%

Residual sugar: 0.7

pH: 3.20

RRP: \$25

#### Serenity...

Serenity is that perfect moment when you find happiness and peace amidst the noise of life