



## Serenity by Sarah Merlot Rose

## 2018 Tech Sheet

### Vintage Report

Starting early March, the 2018 Vintage can be defined by the even ripening that led to great fermentation conditions. The grapes came into the winery at a steady pace with excellent colour and breadth of flavour shown as soon as the fruit was first crushed. Ferments were easily controlled allowing efficient extraction of tannins and flavours from the skins during pump-overs. Malolactic fermentation moved quickly during the oak maturation phase to reveal the intensity and depth of character of the wines which will be the hall mark of 2018 Vintage.

### Winemaker Tasting Notes

An aromatic and enticing wine, blush pink in colour with fragrant strawberries on the nose. Serenity is bursting with delicious mouth watering fruit while cotton candy and fresh raspberries dance throughout and hints of cherries and toffee apple fill the palate. A crisp finish to polish the mouth completes the elegant experience of our new rosé.

#### Region:

McLaren Vale,  
South Australia

#### Vineyard:

Long Gully Road

Sustainably Grown  
Picked 2<sup>nd</sup> March

Alc/Vol: 13.5%  
Residual sugar: 0.7  
pH: 3.24

RRP: \$25

#### Serenity...

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

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### Awards

Stay tuned!

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