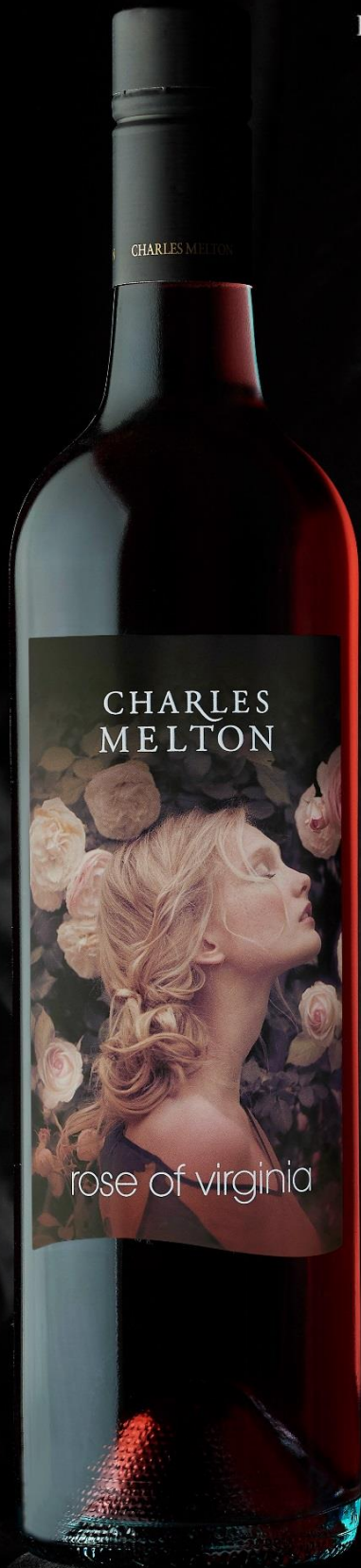


CHARLES MELTON

FINE BAROSSA RED WINES



2022 Rose of Virginia

VINTAGE

A return towards yield normalcy, but not quite there yet, with 2022 vintage in the Barossa being around 20% down in 2021. Personally, we fared a little better, but from a winemaking point of view, never mind the width, feel the quality!! Superbly spaced rain events, all continuing through Spring, with nary a hint of heat. Bright sunny, yet mild days presented one of the most balanced and unhurried vintages for some time.

STYLE

A luminous hue, similar to the 2021 at youth. Watermelon musk, and another exotic fruit that won't come to mind. But delicious and vinous at the same time. Almost, but not completely dry, and in the groove, Rose of Virginia that maintains both quality and stylistic lineage of the benchmark.

VINIFICATION

All hand-picked fruits are de-stemmed and given a 48 -72-hour cold soak before the juice is enzyme settled to brilliant clarity. Two different aromatic yeast strains are used to give both perfume and mouthfeel in the ferment. The wine is bottled immediately post ferment to retain the superb aromatic characters of guava and Turkish delight, with some added vinous complexity. Finely structured, but with a touch of red fruit richness.

TECHNICAL

Grenache 68%	Alc: 13.0%
Shiraz 15%	R.S: 3 g/L
Cabernet 10%	TA: 6.4 g/L
Riesling 7%	PH: 3.2 g/L

CHARLIE MELTON WINEMAKER