

Rumours

*The news about Rumours has spread like a good rumour should.
Started by one bird and quickly moved along the telegraph wire to be shared with friends and family.
These wines are easy drinking, affordable and full of fresh fruit flavours.*



BRAND:	Rumours
VARIETY:	Rosè
VINTAGE:	2017
VINTAGE CONDITIONS:	Summer started with cool mornings and nights, with slow ripening producing excellent fruit with no diseases.
SOURCE:	Grapes are specially selected from small parcels of vines in South Eastern Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality.
AWARDS/ ENDORSEMENTS:	

TECHNICAL DETAILS

WINE ANALYSIS:	ALC/VOL: 13%	TA: 6.5g/L
	pH: 3.4	GFS: 3g/L
MATURATION:	Matured in stainless steel tanks.	

WINEMAKERS COMMENTS

CHIEF WINEMAKER:

Carmelo D'Aquino.



COLOUR:

Vibrant Salmon.



NOSE:

Fresh delicate red fruit aroma.



PALATE:

Explosive raspberry and red apple fruit flavours. Clean and refreshing on the finish. A fine, delicate style and particularly food friendly after wine and between, ideal for any occasion.



FOOD MATCH
SUGGESTIONS:

An ideal wine all year round, particularly in the warmer months. Is enjoyed with a wide range of foods.

PEAK DRINKING:

Ready for enjoyment now. Store in a cool, dry environment.