

CHARLES MELTON

2023 ROSE OF VIRGINIA



"Lovely vibrant crimson/magenta hue. Delicious young Grenache lift is evident with a little touch of sweet marzipan that seems unique to this vintage. A light touch to the palate, with just the right amount of acidity and flesh. Still remaining crisp and fresh avoiding any heaviness".

VINTAGE

A great follow on to the 2022. Sharing many of the same characteristics. Similar depth and vitality to the colour, as is expected, and what has made Rose of Virginia unique in the ebb and flow of Rose trends. A sultry musk upon initial pouring, with that trademark spicy hint of high quality Turkish delight but not at all losing its serious vinosity. A fine, dry structure, but again a touch of the smoothness but liveliness of our Rose cellar style. Perfectly weighted for that late Autumn lunch.

STYLE

A luminous hue, similar to the 2022 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.

TECHNICAL

68% Grenache
10% Cabernet
15% Shiraz
7% Riesling

Alc: 13.0%
PH: 3.2g/L
TA: 6.4g/L
R.S: 3. g/L

CHARLIE MELTON
WINEMAKER