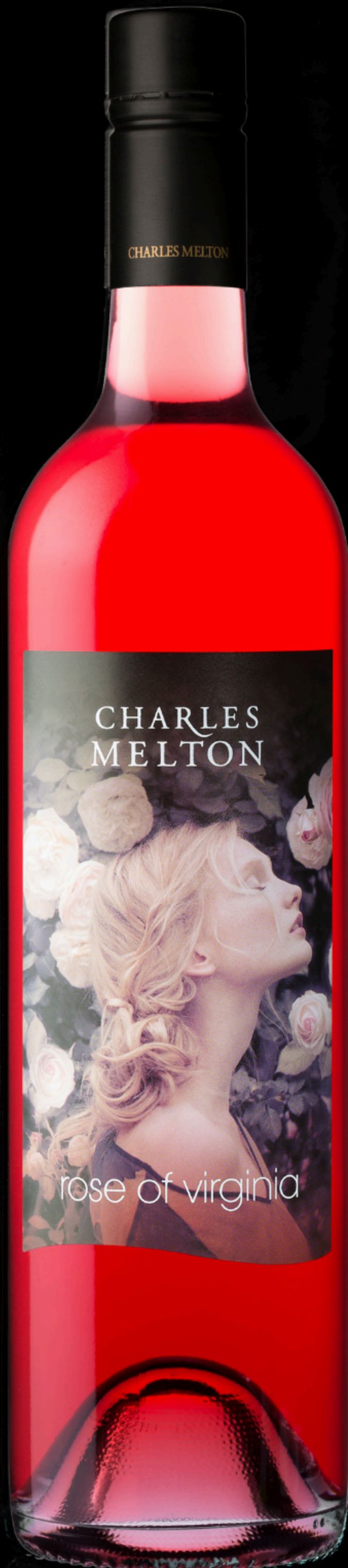


CHARLES MELTON

2024 Rose of Virginia



VINTAGE

Brightly hued, a touch lighter in colour this year, but still retaining the musky grenache perfumes and overlain with a spicy almost fennel note. Some pomegranate or elderflower? A richer weightier iteration of Rose of Virginia. For 2024, with plush, rounded mouthfeel which will make it a wonderful food accompaniment. A slight shill will have it at its serving best.

STYLE

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 spring & summer lunch.

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

Alc: 13.0%
pH: 3.2
TA: 6.4g/L
RS: 3.2g/L

CHARLIE & SOPHIE MELTON
WINEMAKERS