

# HEYDON

ESTATE

## THE NEW CHERRY VIOGNIER ROSÉ 2019

### THE VINES

**Soil:** Ironstone gravels, sand and clay

**Vine Age:** 13 years

**Yield:** 5 tonne per hectare

**Harvest:** 3<sup>rd</sup> April at 13 Baumé

### VINIFICATION

Cool fermented in closed stainless steel vessels to retain freshness, aromatics and natural acidity.

### TASTING NOTES

Our second vintage of The New Cherry, this Viognier Rosé will be your new favourite for this summer! A vibrant, blush salmon in colour, the enticing aromas are as delicate as the hue, strawberries and – by association – ripe red cherries with a hint of spice. The palate is fresh and dry and the strawberry follows through with the underlying herbs of a classic bouquet garni, resulting in a refreshing savoury finish.

**Cellaring Potential:** Enjoy while youthful and fresh

**Serving Temperature:** 7-10°C

**Food Pairing:** Enjoy chilled and with friends, perfect for that al fresco lunch!

### COMPOSITION

**Variety:** 90% Viognier 10% Shiraz (co-fermented)

**Alcohol:** 13.8%    **pH:** 3.29    **Total Acidity:** 6.51 g/L

