

flying fish cove

passionately margaret river



2013 OFFSHORE ROSÉ

Variety: Shiraz 100%
Region: Margaret River 100%
Sub Region: Wilyabrup
Harvest Date: 21st March 2013

Cellaring Potential: This wine is fresh and vibrant, drinking beautifully now.

WINEMAKER NOTES

Colour: Pale salmon.

Bouquet: A wonderful bouquet of strawberry, dried herb and delicate floral scents.

Palate: The palate is light bodied showing subtle red berry flavours with a touch of sweetness to round out a delicate rosé style wine.

VINTAGE CONDITIONS

Vintage 2013 began with some wild weather during the Spring flowering season, affecting crop yields by approximately 20 per cent. Growing conditions for the remainder of the ripening phase were warm, sunny and at times hot in the lead up to Christmas, allowing for full maturity of the whites without harsh heat or storm damage. The 'Indian Summer' we experienced throughout Autumn extended the ripening period of our red varieties, allowing for full flavours and sugar development. Bird pressure was low early on in the season due to the abundant Marri tree blossoming, however became more of an issue late in the harvest period.

Our whites were mostly picked during March with the remainder of the harvest and the red grape varieties coming in during the month of April. The warm weather in the lead up to harvest ensured good natural acidity, flavour ripeness and beautiful, aromatic fruit. Another wonderful Margaret River season.

WINEMAKING

Shiraz fruit from the Wildberry vineyard is delivered to the winery where it is crushed and de-stemmed to the press. Following approx four hours skin contact time the skins are assessed for colour extraction and pressed when a vibrant pink hue is achieved.

The pressed juice is clarified in tank prior to fermentation with a selected yeast. A cool, slow fermentation follows to allow for maximum flavour and aroma retention in the final wine.

Following fermentation the wine spends a short amount of time on lees to further develop texture and complexity prior to filtration and bottling in August of the vintage year.

TECHNICAL DETAILS

Bottle Analysis

Alc%: 12.5
pH: 3.34
TA: 5.4g/L
RS: 5.0g/L (dry)

Harvest Analysis:

Baume: 13.10
pH: 3.48pH
TA: 6.6g/L

Flying Fish Cove Pty Ltd

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Cellar Door Open Daily 11am - 4pm

