



CALNEGGIA
FAMILY
VINEYARDS

Rosé 2017

WINEMAKER'S NOTE: Made by the saignée technique – that is to “bleed off” juice from a red wine has given us a savoury but delicate style with very attractive primary aromas and a fine and flavoursome palate.

VINTAGE: The 2017 growing season was characterised by a return to average winter rains followed by a very cool spring free of high winds that led to good flowering and fruit set. These cool conditions continued into summer leading to a slower ripening compared to recent vintages. These were ideal conditions for aromatic white and delicate rosé styles.

VINEYARDS: Our vineyards in the northern end of Margaret River performed extremely well under the cooler vintage conditions.

VINIFICATION: Red juice was run off several of our red wine ferments, lightly clarified and then fermented in stainless steel. Bottled early to retain freshness.

VARIETAL/S: 62% Shiraz 38% Cabernet

VINTAGE: 100% 2017

REGION: 100% Margaret River

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.5 g/L

RESIDUAL SUGAR: Dry

WINEMAKER: Brian Fletcher

CELLARING: Drink now



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