

# LUNA ROSA

Luna Rosa celebrates the joining of 'old world' Portuguese artisanship with 'new world' sophistication of cool climate winemaking to create truly fresh, unique wines. The inspiration reaches to the heart of our company, which is part-owned by and has binding influences with the Berardo family of Portugal.

The inspiration for the Luna Rosa Label is taken from the Portuguese Azulejos (polished stones). These classic ceramic tiles are synonymous with the culture of Portugal. With a history dating back over five centuries they are works of art, adorning churches, outdoor spaces and even street signs. They symbolise Portugal as a country with a love of art, architecture, song and of our fine wine.



## 2014 LUNA ROSA BLANCO

<b>BLEND:</b>	42% Pinot Grigio, 38% Semillon, 20% Riesling		
<b>REGION:</b>	Central Ranges, NSW		
<b>HARVEST:</b>	Pinot Grigio - late January, Semillon & Riesling - mid February		
<b>WINEMAKING:</b>	Pinot Grigio - Grapes were de-stemmed and drained directly off skins, juice lightly clarified & cool fermented in stainless steel tank. Semillon - Grapes were de-stemmed and drained directly off skins, juice was not clarified at all, but went to old barrels on full juice solids for ferment. Riesling - Grapes were de-stemmed only, then whole berries were transferred to open ferment to ferment on skins, pressed off skins to old barrels just prior to completion of ferment. Post ferment blending trials were performed to achieve the right mix of phenolic texture, fruit weight & natural acidity.		
<b>BOTTLED:</b>	February 2015		
<b>WINEMAKER:</b>	Debbie Lauritz		
<b>APPEARANCE:</b>	Pale straw		
<b>AROMA:</b>	Citrus, guava, apricot, lanolin with some hints of spice		
<b>PALATE:</b>	The fermentation on skins / full solids / old oak barrels gives a nicely textured with evident chewy phenolics on the palate. Natural acidity keeps the wine fresh and balanced.		
<b>CELLAR:</b>	Ideal for drinking now		
<b>SERVE WITH:</b>	On it's own or as an accompaniment to Mediterranean inspired dishes.		
<b>WINE ANALYSIS</b>			
<b>ALCOHOL:</b>	11.5%	<b>PH:</b>	3.42
<b>ACIDITY (G/L):</b>	6.23	<b>RS (G/L):</b>	0.7