

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 has binding influences with the Berardo family of Portugal.

The inspiration for the Luna Rosa Label is taken from the Portugese 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 TINTO

- BLEND:** 50% Sangiovese
26% Shiraz
21% Mourvedre
3% Grenache
- REGION:** Central Ranges
- HARVEST:** Sangiovese 21/03, Shiraz 27/02, Mourvedre 03/04, Grenache 31/03
- WINEMAKING:** As these varieties ripen at different times, they were all harvested and fermented separately. We conducted gentle ferment on skins, with twice daily pump-over of the juice over the skins to gently extract colour, flavour and tannin.
- At the completion of ferment, wines were individually pressed off skins. The Sangiovese, Mourvedre & Grenache were held in old oak, the Shiraz in tank for 12 months maturation. Post maturation, the different varieties were blended and filtered prior to bottling.
- BOTTLED:** Feb 2016
- APPEARANCE:** Deep red
- AROMA:** Lifted cherry & spice, hints of dried herbs
- PALATE:** Medium palate weight with cherry ripe plum fruits, spice notes, textural chewy tannins and good length.
- CELLAR:** Ideal for drinking now.
- SERVE WITH:** On it's own or as an accompaniment to Mediterranean dishes
- ALCOHOL:** 12.8%