

# LUNA ROSA

Luna Rosa celebrates the joining of “old world” Portuguese artisanship with “new world” sophistication in cool climate winemaking to create a truly fresh, unique Rosé wine.

The inspiration for Luna Rosa reaches to the heart of our company, which is part-owned by and has binding influences with the Berardo family of Portugal.

## 2014 LUNA ROSA

**BLEND:** Merlot, Shiraz and Mourvèdre  
**REGION:** Central Ranges, NSW  
**HARVEST:** Late February - Early April 2014  
**WINEMAKING:** Picked early in the morning to conserve the delicate fruit aromas. Juice was crushed and drained directly off skins, as we only wanted a light blush colour and lighter bodied style.

Fermentation was stopped just prior to being completely finished – giving us the small amount of residual sugar and the higher level of dissolved CO<sub>2</sub> that both occur naturally in the wine.

**BOTTLED:** May 2014  
**WINEMAKER:** Debbie Lauritz  
**APPEARANCE:** Pink Blush  
**AROMA:** Fresh and fragrant with lifted ripe strawberry and cherry fruits  
**PALATE:** Seductive flavours of berries, cherries and rhubarb. The crisp acidity balances beautifully with the residual sugar. Only just noticeable, a slight spritz on the palate (dissolved CO<sub>2</sub>, naturally coming from the fermentation process) adds extra freshness to the wine. Slightly lighter bodied makes this an easy drinking and refreshing wine.  
**CELLAR:** Ideal for drinking now.  
**SERVE WITH:** On its own, or as an accompaniment to fish, seafood, chicken, or French inspired dishes.

## WINE ANALYSIS

<b>ALCOHOL:</b>	12%	<b>pH:</b>	3.02
<b>ACIDITY (g/L):</b>	6.18	<b>RS (g/L):</b>	12

