



d'Arenberg



STEPHANIE THE GNOME WITH ROSE COLOURED GLASSES

Sangiovese Cinsault Sagrantino Rosé 2023
McLaren Vale, Sangiovese (55%), Cinsault (27%) Sagrantino (18%)



The Name

Our mate, Stephanie the Gnome, is not too fussed about his funny name! A jolly little fellow, after a few sips he sees life through rosé coloured glasses. Stephanie is also comforted by the fact he is named after Savigny-lés-Beaune in Burgundy, a region famous for Pinot Noir, which was the main grape variety in the initial release of this wine.

The Vintage

The cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

The Winemaking

Grapes are gently crushed and undergo a small period of skin contact prior to draining off the free run juice to stainless steel vessels, where it is naturally settled and undergoes cool primary fermentation to preserve aromatics and freshness. The ferment is arrested at the desired sugar level and not allowed to proceed through malolactic fermentation in order to retain bright, natural acidity.

The Characteristics

An elegant and trendy rosé. Vivid blush pink colour. Aromas of watermelon, dried strawberries and red apple skins. The palate is impressively creamy with an array of strawberry, red cherries, dragon fruit, pomegranate and the characteristic Turkish delight flavours. Fresh and exuberant with a slightly touch of sweetness that gives you an aftertaste with hints of strawberry yoghurt. An organic and refreshing rosé for the Summer.



Harvest dates	17 Mar - 2 Apr	Alcohol	12.5%
Residual sugar	5.4 g/l	Titrateable acid	6.5
pH	3.17		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton