

# STEPHANIE THE GNOME WITH ROSE TINTED GLASSES

Sangiovese (73%) Shiraz (27%) 2017

McLaren Vale,



## 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

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

## The Winemaking

Small batches of grapes undergo 10 days of carbonic maceration, then are gently crushed and immediately drained to finish fermentation in stainless steel.

## The Characteristics

Rose petal pink and pretty as a picture but don't be fooled by the simple colour of this wine, this is no ordinary rose. Already the blend of varieties, Sangiovese and Shiraz, is somewhat unique, but add to that the extra dimension of aroma and flavour garnered from the carbonic maceration of the Shiraz (berries and bunches are kept whole and immersed in carbon dioxide producing a dramatically different style of ferment) and suddenly you start to grasp what sets this wine apart. Wild strawberry, honeydew melon, a herbal twinge and a lovely bubble-gum aroma set up the nose. The wine is light on its feet, delicately dancing across your palate. More red fruited flavours abound, perhaps even a hint of toffee apple. These moreish flavours are supported by a finely tuned acidity that adds mouth-watering vibrancy. Unashamedly drinkable even with its subtle quirks. The 2017 Stephanie the Gnome demands drinking at its youthful best.



Alcohol	12.1%	Residual sugar	5.7 g/L
Titrateable acid	6.2	pH	3.26
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton