

6Ft6

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Rosé 2019

A dry, fruity and floral rosé

This rosé embodies fresh and vibrant scents of candied summer berries with just a hint of freshly cut watermelon. Mouth-filling strawberries, cherries and crunchy melon fill the silky palate. Made using 80% pinot noir and 20% shiraz that has been fermented in large oak barrels - it has a refreshingly clean, dry and delicate finish. Made to drink and enjoy early, we recommend that you serve it chilled on a hot summer day or leave at room temperature on a toasty winter night and let the flavour speak for itself.

Food Match: the silky-smooth palate and clean, crisp finish will match perfectly with a wide range of hot and cold treats, just nothing too heavy! Charcuterie, seafood, light pasta dishes or grilled goats cheese just to name a few!

Cocktail of Choice: try this with a tiple of Aperol and a splash of soda. Garnish with cucumber peel and mint leaves to make the ultimate crowd pleaser, a rosé spritz!

Winemaker: John Durham / Duncan Lowe

Region: Geelong, Victoria

Vineyard: Austins Wines, Steiglitz Road, Sutherlands Creek

Blend: 80% pinot noir, 20% shiraz

Technical Notes: Alc./Vol.: 13.5%, 5.25 g/L acid, pH 3.26



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