

**SIRROMET**

LIFE • STYLE • WINE ®

## TASTING NOTES



### PERFECT DAY

### *Classic Selection*

Sirromet's experienced team of winemakers have harnessed their high standards of winemaking to provide you with a range of classic favourites.

## 2010 ROSÉ

- Region:** Granite Belt, Australia  
**Variety:** Cabernet Sauvignon  
**Colour:** Pale strawberry  
**Cellaring:** Drink now – 2012  
**Nose:** Lifted Cabernet esters, with pretty floral aromas exhibiting confectionary and musk notes.  
**Palate:** Fresh, Cabernet fruit driven characters on the palate with strawberry, confectionary, musk and light herbaceous notes. The intense fruit flavours are balanced beautifully with residual sweetness and a lovely soft acidity.

### Winemaking Comments:

This wine is made in the traditional rosé method, similar to the white wine method. Whole bunch pressing of the Cabernet Sauvignon grapes takes place, followed by cold settling and fermentation in stainless steel tanks with the use of aromatic yeast. The wine is bottled young without any oak influence.

### Additives:

Sulphur dioxide added.

### Technical Data:

Alcohol: 11.8% vol/vol	pH: 3.48
Standard Drinks: 7	TA: 6.0 gm/ltr
MLF: 0%	Residual Sugar: 7 gm/ltr
Oak: 0%	

For more information visit [www.sirromet.com](http://www.sirromet.com)



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