

WILD OATS



2008 ROSÉ

Varietals: 65% Sangiovese
20% Barbera
15% Merlot
Region: Mudgee, NSW

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion

It has taken Australians a seemingly long time to discover the delights of rosé however today it is one of the fastest growing bottled wine categories. Most experts argue that soft, dry and smooth is the ideal style (there's a myriad of them available) and we've endeavoured to deliver just that. This rosé is light and relatively dry, and dangerously easy to drink.

Wild Oats Rosé is soft round and slightly fruity with a subtle taste. Best served well chilled.

Winemaking notes:

Produced specifically as a rosé wine by pressing the red grapes as if to make a white wine, minimising the phenolics and retaining the bright clean fruit flavours. It has been deliberately made at the drier end of the rosé spectrum.

Vital Statistics:

Alc/vol: 13.5%
RS: 3.0 g/L
pH: 3.25
TA: 7.00 g/L
Closure: Stelvin Lux + screw cap

ROBERT OATLEY
VINEYARDS