



FRATELLI
VINEYARDS



Shiraz Rosé

Variety: Shiraz 100%

Vintage: 2020

Production information

Vineyard: Plot E Garwar

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 10 tons

Total Production: 26,000 bottles

Fermentation protocol

Fermentation method: Fermented at 18-20° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 12.5

Total Acidity: 5.0

pH: 3.4

Tasting notes

With bright golden, pink hues, the wine offers fruity notes reminiscent of strawberries, orange and lemon flowers, both, on the nose and the palate. Planted on sand, the terroir imparts complex aromatics and crisp acidity to the wine. The Shiraz Rosé is a refreshing addition to the Fratelli collection.

Food pairing

Caprese Salad, Aloo Bhajia, Pan Seared Scallops, Kathi Roll