

# TOURNON



## PRODUCER PROFILE

Estate owned by: Michel Chapoutier  
Winemaker: Various  
Estate founded: 2009  
Region: Victoria  
Country: Australia

## Mathilda Rosé 2017

### WINE DESCRIPTION

A southern extension of the Great Dividing Range, the Victorian Pyrenees foothills create a remarkable diversity of microclimates and ancient soils and exposures, resulting in low cropping vines ideal for intensely flavorful wines. A tribute to Michel Chapoutier's daughter Mathilda and the unofficial Australian national anthem 'Waltzing Mathilda', this dry rose made from 100% Grenache is a revelation of sensory delights.

### TASTING NOTES

Pale salmon in colour, this dry rose exhibits aromas of English candy and is made in the traditional Rose de Provence style. This wine is fresh with vibrant fruit characteristics of pomegranates and raspberries.

### FOOD PAIRING

Perfect with smoked salmon, grilled fish and other light dishes, or enjoy it on its own to fully appreciate the delicate aromas, perfect as an aperitif

### VINEYARD & PRODUCTION INFO

Soil composition:	Podzolic layer coming from red ferruginous clays on shales.
Training method:	VSP
Elevation:	660 - 1,980 feet
Yield/acre:	2.4 tons
Exposure:	Various
Harvest time:	February
First vintage of this wine:	2014
Bottles produced of this wine:	80,000

### WINEMAKING & AGING

Varietal composition:	100% Grenache
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	59 - 64 °F
Fining agent:	Vegan

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Residual sugar:	0.3 g/L
Total SO <sub>2</sub> :	98.0 mg/L

