

# COCKATOO RIDGE



Cockatoo Ridge Wines  
Why wouldn't you.

## 2006 Shiraz Rose

COLOUR	An enticing, pale crimson.
BOUQUET	Strong blood plum with fresh raspberry and cherry aromas.
PALATE	A soft, mouth filling wine with fleshy fruit and good persistence. Lovely cherry and fresh raspberry flavours dominate the flavour profile.
VARIETY	Shiraz
WINEMAKING	The grapes were machine harvested at night and directly crushed and chilled into fermenters. After 12 hours skin contact juice was drained from potters and passed through a centrifuge. The clarified juice was then inoculated with the yeast and fermented at cold temperatures for two weeks. Upon completion of fermentation the wine was clarified and given a light fining with bentonite casein.
SERVING SUGGESTIONS	Ideal summer wine for casual entertaining. With its zingy acidity, it is a perfect partner for dishes such as smoked salmon with capers on toast or tomato bruschetta.
CELLARING	Enjoy now.
TECHNICAL DETAILS	Alc/Vol: 12.0% TA: 5.6g/L pH: 3.2 Res. Sugar: 20.2g/L

