

De Bortoli 'La Bohème' Pinot Rosé 2018

Grape Varietal: 100% Pinot Noir

Growing Region: Yarra Valley - Australia

Chief Winemaker: Steve Webber

The wine pays tribute to Yarra Valley's very own opera diva, Dame Nellie Melba, who enchanted the world as Mimi in the opera *'La Bohème'* - based in the Latin Quarter of Paris in the 1880's. The Yarra Valley has a rich history of quality wine production dating over 150 years. When you think of Australia, you think summer and those ancient terra-rossa soils. But we need to be reminded that the Yarra Valley where the fruit for this wine was sourced.

It is a great place to make quality cool climate wines, with those well-structured soils ideal for varied viticulture and in this case Pinot Noir vines. Plus, a breathtakingly beautiful area, surrounded by mountains and with the valley floor now covered like a patchwork quilt of coloured vineyards. The vineyards from where the fruit for this wine was sourced, experienced a mild dry growing season, with timely spring rain, and slow ripening, thus resulting in terrific flavour development.

The fruit after harvesting and arrival into the winery was pressed off immediately, just. The juice was allowed to settle overnight before being racked to vats and casks and allowed to ferment naturally. The wine was regularly stirred post ferment and underwent malolactic fermentation to give a textural roundness and complexity to the mouth-feel

The De Bortoli *'La Bohème'* Pinot Noir Rosé has one of the most beguiling labels. Catching your attention when seen on retail shelves and dining tables alike, and the contents held within are no less charming.

An alluring pale salmon colour with an orange sunset glow around the edge fill your glass. You are then greeted by lifted aromas of freshly picked morning-due strawberries along with a subtle note of cool pink watermelon and a hint of cranberries. The palate is definitely dry and crisp, though generous with all of the above condensing into vibrant summer flavours of strawberries, watermelon, red apple peel, mandarin zest and natural acidity resulting in a superb refreshing lengthy finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 De Bortoli *'La Bohème'* Pinot Rosé has 12.8% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-10°C.

Cellaring Potential:

Drinking perfectly well this summer season; plus, will hold its all of it notes for another 18-24 months.

Food Pairing Suggestions:

Perfect wine pairing with sushi & sashimi, salmon, tuna, prawn kebabs, Thai spring-rolls, tempura vegetables - along with strawberry sorbet - *enjoy*.

A beguiling dry Rosé wine, that appears to sing across your taste buds.

