

MINIMUM

rosé 2022



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Matt Purbrick & Leigh Ritchie

Grape(s): 73% Sangiovese, 15% Syrah, 9% Cabernet Sauvignon, 3% Chardonnay

GI: Goulburn Valley, Victoria

Site(s): Estate Vineyard

Vintage notes: 2022 was a cooler and wetter year in the Goulburn Valley which resulted in very full canopy development and a longer, more relaxed growing season. The grapes for this rosé were picked from late February into early March. Yields were slightly above average in general, as was quality, which gave plenty of great fruit to work with for the season.

Vineyard notes: Matt and Lentil Purbrick took over the management of their estate vineyard in the Goulburn Valley in 2017, converting it to organics and regenerative farming techniques, including green manure cover crops, compost teas, mulching, under-vine cultivation, no chemicals or pesticides, and advanced water-saving practices. In just that short period of time, Minimum has seen measurable increases in soil life and massive increases in natural resistance to pests and disease. The vineyard is near Toolamba, right alongside Gaiyala (the Goulburn River), where the climate is borderline Sicilian (warm and Mediterranean) and the soils are sandy loams with ferric-oxide content. ACO Certified Organic and Certified B-Corp.

Winemaking: A blend of free-run sangiovese rosé (2/3) and co-fermented textural pressings from all three grapes (1/3). 5-15 hours of skin contact on all components. Pressings from the three varietals combined after primary fermentation and before malolactic fermentation in stainless steel tank for 7 months maturation. Brought together with the free-run sangiovese just before bottling. Hand-picked, wild-yeast fermented, unfined, and finished with minimal sulphur.

Closure: Natural cork **ABV:** 12.5%

LEGEND tasting notes: A dry and savory rosé with a vibrant nose of red currants, sour cherries, lilly pilly (a native red berry), wild strawberries and ocean air. The mouthfeel is taut but supple, with a transparency and vivacity to the fruit. Savory herbs and florals present on the palate, finishing with a textural and dry finish.

Production size: 670 dozen