

# HENSKENS RANKIN

brut rosé 2019



**LEGEND**  
AUSTRALIAN WINE IMPORTS

**Winemaker:** Frieda Henskens

**Grape(s):** 60% Pinot Noir, 40% Chardonnay

**GI:** Tasmania

**Site(s):** Multi-region blend primarily Coal River Valley (Tolpuddle, Uplands) and NW Tasmania (White Rock).

**Vintage notes:** A vintage with everything from bushfires to frosts and rain during flowering, with drought conditions on the east coast. Overall conditions were drier than usual, and both the quality and quantity of grape yields were excellent.

**Vineyard notes:** This tiny vineyard is nestled on the flanks of Mt Rumney. The elevation of 210m above sea level ensures mild daytime and cool night temperatures throughout the growing season.

**Winemaking:** Fruit was hand-picked and gently pressed as whole bunches. After cold settling in stainless steel tanks, juices were racked into barrels and tanks before primary fermentation. Light lees stirring of the oak portion aimed to build palate depth without overpowering the wine's delicate texture. Partial malolactic fermentation was achieved in two barrels of the chardonnay. A small proportion of aged reserve material from 2010 (around 1%) was added to the blend prior to cold stabilization and tirage. Six years on lees (disgorged Sept 2025), 2 g/L dosage, TA 8.7 g/L, pH 2.94.

**Closure:** Amorim cork

**ABV:** 11.2%

**Tasting notes:** A chameleon of a wine. Pale salmon in hue. Chardonnay provides a firm savory framework for round red berry fruit, pink blossom and lip-smacking autolytic characters. In the mouth, the wine opens up to a generous mid-palate of quince, tangy crushed raspberries and strawberries, toast and almond croissant, giving way to a long dry, oyster-shell finish.

**Label design:** The colors reflect the hues of the Tasmanian landscape, especially at dawn and dusk. The logo is based on Frieda and David's stylized initials.

**Production size:** 850 bottles, individually numbered