



LA STELLA

LASTELLINA ROSATO 2017

The Winemaker's Notes

We celebrate the fact that we make wine in a region where vintage variations play an important role. Typical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us, however, it defines our interest in wine. We look forward to seeing what Mother Nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favourite wines then follow their evolution and discuss their merits at tastings with friends.

LaStellina made by combining both the "press" and the "bleeding" method. LaStellina is a Rosato with personality and elegance. It is very very slightly off-dry and intensely aromatic. This style of Rosato will complement any hot summer day on the patio or by the poolside. The Cabernet Franc adds some beautiful spice and herbal notes, Sangiovese bring with it those classic Bing cherry notes, while the Merlot provides a melange of red and dark fruit notes.

FOOD PAIRING:

The ever so slightly off-dry and highly aromatic qualities of this wine complement dishes that sports spice or piquant flavours - Thai and Indian dishes would be a great choice! This wine will also work beautifully with strong cheeses - be sure to search out some local favourites.

The Details

Grape Variety:	62% Cabernet Franc, 32% Merlot, and 6% Sangiovese
Region:	North Oliver, Naramatta Bench, Osoyoos Lake district
Vineyard:	Various
Soil Origin:	Various
Soil Type:	Various
Age of Vines:	Mostly in mid teens
Yield:	3 tons/acre
Production Size:	874 cases of 750ml, 300 magnums
Alcohol:	12.9%
Sweetness:	4.8 grams of residual sugar per litre
Aging:	4 months on the lees in Stainless Steel tanks

