

# BORDERTOWN

VINEYARDS & ESTATE WINERY



## ROSÉ 2020

This vintage saw Bordertown utilize its excellent quality Merlot grapes in the production of a classic French Provence style rosé. Starting with a light pink colour, the aromas are of ripe melon and strawberries. These are followed through on the palate bright citrus, luscious red fruits and watermelon. The profile is subtle and harmonious, and it is supported by a crisp dry backbone.

### BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** East
- Varietals:** Merlot 100%
- Grape Yield:** 5.5 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** October 10, 2020
- Brix Level:** 24.0
- Fermentation:** Cultured Yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 13.5%
- Residual Sugar:** 2.94 g/l
- Maturation:** None
- Filtration:** Yes
- Production:** 580 cases
- Aging:** Drink now – best within three years
- Colour:** Light pink
- Nose:** Ripe melon and strawberries
- Flavour:** Citrus, luscious red fruits, watermelon
- Serving Temperature:** 7°C
- Serving Suggestions:** BBQ, sushi, pasta with rose cream sauce, salads
- John Schreiner – 90 Points**
- Awards/Accolades/Ratings:** “Limited skin contact with the Merlot grapes used for this wine resulted in a delicate bronze/pink hue. The wine has aromas and flavours of strawberry, cherry and apple. The wine has a good dry finish, making for a good food wine.”

