



RUSDEN

BAROSSA VALLEY

2016 POCO LOCO



The Mataro is Saignee (cold soaked on skins for 24 hours) and the rest is from grapes treated as for making white wine. Grenache and Cinsault are crushed directly into the basket press with the white grape Ugni Blanc (White Hermitage/Trebbiano) mixed in. It's fermented, and then aged on lees in stainless steel tanks for 5 months prior to bottling.

Brighter Pink and Apricot tones are on display with the 2016 Rose, A slightly sweeter example this year is measured by bright acidity keeping the wine focused. Peach, strawberries and cream, with hints of spice. This a great thirst quencher for summer.

BLEND: 35% GRENACHE, 35% CINSAULT,
17% MATARO and 13% UGNI BLANC

ALCOHOL: 12.5%

YIELD: 2.0 - 3.0 T/ACRE