

Serendipity WINERY

2012 ROSE

\$17.90

Bottled July 18 2012, 252 cases

TASTING NOTES: Made in the Alsatian style, this dry rose is a reflection of a very old-world style rose. Made from only red wines, kept on the skin for 24 hours to get colour, the flavour of this wine can be best described by the word 'pink'. Notes of strawberry, rhubarb and raspberry sorbet greet the nose, with flavours of kiwi, dragonfruit and pomegranate on the palate. The dryness and wide variety of grapes make this an extraordinarily food friendly wine, pairing nicely with a wide range of flavour profiles.

FOOD PAIRING: Candied Salmon, cheese and meat platters, turkey, sweet potato fries, candied beets, barbeque chicken pizza

BRONZE MEDAL at the 2013 International Tasters Guild

90 Points from John Schreiner