



Clementine

Blushing Minnie 2021

logan



Tasting Notes

This juicy red wine, a blend of whole bunch fermented shiraz, tempranillo, merlot and pinot noir, is very Clementine, which is not only a delicious mandarin-like fruit (between a Mediterranean citrus and a sweet orange) but the name of the winemaker's little girl who is also a wonderful mix of sweetness and spice and all things nice.

It's not a party unless Blushing Minnie is invited! Pretty and bright and so much to offer. Strawberry and red apple with roses and violets to get you started, then flavours of cherry, red plum and raspberry. Rounded and dry, not one to disappoint. Best served chilled.

Vineyard

The shiraz, tempranillo, merlot and pinot noir grapes for this wine were grown in the NSW Central Ranges were harvested on the following dates and sugar levels:

Blend

Shiraz	45%	12.1 ° Be	8 th March 2021
Tempranillo	25%	13.2 ° Be	12 th February 2021
Merlot	18%	12.1 ° Be	22 nd February 2021
Pinot Noir	12%	13.3 ° Be	17 th March 2021

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to a hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

Winemaking

All grapes were fermented on their skins by wild yeasts. No finings were used. The wine was bottled unfiltered.

Analysis

Alcohol	13.5%
Titratible acidity	4.9g/L
pH	3.62
Residual sugar	0.8g/L