

black cherry
red liquorice
olive tapenade
truffle



2020 True Colours Casa di Rosso

Vintage Notes

Vintage 2020 was defined by the cool ripening conditions and rain across the harvest period. Crop levels were low across most varieties. The conditions resulted in higher acidities in both whites and reds. The standout wines are Chardonnay and Pinot Gris, closely followed by Pinot Noir from the cooler sites around Gladysdale and Yarra Junction.

Rob Dolan – Winemaker

Wine Notes

Colour	Deep ruby
Aroma	Blackberry, dark cherry, licorice + mocha
Palate	Medium-bodied with a complex array of dark berry fruits + fine silky tannins
Cellar	up to 10 years

Viticulture

Region	Yarra Valley
Variety	Sangiovese 45%, Syrah 22%, Tempranillo 17% Nebbiolo 13% Barbera 3%
Vineyard	Yarraland Vineyard
Harvest	26 March to 14 April 2020
Method	Hand harvested

Winemaking

Process	Destemmed, whole berry, cold soak pre-ferment, early varieties fermented separately
Fermentation	Hand plunged in 2-3 tonne open fermenters
Barrel	12 months in seasoned French Oak
Alcohol	13.8%
Winemakers	Rob Dolan, Adrian Santolin + The Team
