



### Production:

Picked March 18th 2006.  
Single vineyard wine.  
3.2 tonne to the acre  
Total production 180  
cases  
Re- Released January  
2010

### Colour:

Brilliant Vermillion and  
Raspberry Red with a  
developed richness about  
the meniscus

### Nose:

Lifted floral blossom soars  
gracefully over a honeyed  
red berry crush with hints  
of mint and a promise of  
fullness.

### Palate:

Soft round flavours of  
Honeyed Raspberry and  
Red current crush  
supported by hints of lime  
sorbet. The rich floral  
characters of the Fronti  
give an implied middle  
palate sweetness that is  
fully cleansed by the  
perfectly balanced acid  
before tapering off to a  
rich lingering finish. I  
enjoy drinking the 2006  
Cellar Release Red Rose  
at between 8 to 10  
degrees celcius.

David Franz  
david Franz

2006  
-cellar Release-  
Red Rose

Pronounced as in the flower the Red Rose's story all starts around the turn of last century. In 1923 the 'Stonewell Hill' vineyard our family now owns was first cleared and planted. Back then life was a lot more self reliant- you couldn't just pop down to the local production nursery and order 50,000 vine root lings. No, you generally had to produce them yourself! The best way was to plant a wide range of vines, see which did well then propagate and plant out from the most vigorous base stocks. That's how Red Rose mixed plantings of vines came to exist. That original nursery block is now a patch of dry grown and gnarled old bastards which through amazing luck has survived 80 odd years later.

Previously, this mixture of vines was always buggier to pick. You had to separate the 'Hodge Podge' mix of old fashioned white and the various premium red varieties. Finally in 2002, rather than trying to pick all the little bits and pieces separately and add them to the larger lots from the rest of our vineyards, I decided to mix the lot together and see what I got. What I got in that first year was pure "Red Gold!" Five vintages later, I am still making the Red Rose... pretty much the same as the first one.

The trick is to balance all the varieties so that the flavours complement each other perfectly. As soon as that optimum point is reached we hand pick, de-stem and cold macerate the must for 5 days on skins using 'Dry Ice'. This holds the temperature down stops oxidation and reduced the extraction of tannin. Once colour and flavour extraction have peaked, the must is basket pressed

and the liberated juice cold settled and clarified. The clear racked juice is cold fermented over three weeks to dryness then sits on yeast lees for about a month. The final steps are to bring out the voluptuous fruit flavours by adding a small portion of clarified juice (frozen earlier) back into the wine, then filtering and bottling under screw cap to ensure every ounce of vibrancy is retained

Basically you can sip it savour it or skull it just make sure you take it seriously!



david Franz, Vigneron and Winemaker

Lot 43 Stelzer Road Tanunda / PO Box 677 Tanunda, South Australia, 5352

Ph + 61 885 630 705 Fax + 61 885 630 708 Mob + 61 419 807 468

[www.david-franz.com](http://www.david-franz.com)