



David Franz  
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# 2008 Red Rose



**Production:**  
Picked February 26th  
2008,  
Single vineyard  
wine.  
3.2 tonne to the  
acre  
Total production 140  
cases

**Colour:**  
Brilliant Raspberry  
Red with slight  
purple notes about  
the meniscus.

**Nose:**  
Lifted floral blos-  
som soars gracefully  
over a fresh red  
berry crush with  
hints of fresh mint  
and a promise of  
fullness

**Palate:**  
Soft round flavours  
of Raspberry and red  
current crush sup-  
ported by hints of  
lime sorbet. The  
rich floral charac-  
ters of the Fronti  
give an implied  
middle palate sweet-  
ness that is fully  
cleansed by the  
slightly sweet but  
crisp finish. Best  
when lightly  
chilled.

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 bugger 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!" six 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, destem and cold macerate the must for 9 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 pressings in 2008 were fermented seperately in a barrel and encouraged to go through malolactic during primary ferment. The clear racked free run juice is cold fermented over three weeks to dryness then sits on yeast lees for about 8 months. 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 our own Stelvin 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!

