



2015 Tawse Rose

Appellation: VQA Niagara Peninsula
Sourced from select Niagara Peninsula vineyards.
Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

Winemaker's Comments

The 2015 Tawse Rose is an approachable blend of Cabernet Franc, Gamay and Pinot Noir. To impart structure and colour, it was made using the "saignée" method though which we combine the free-run juice of red grapes before they are pressed. Our driest Rose yet, this wine is very fruit forward with sour cherry and fresh strawberries prominent on the nose accompanied by subtle spice notes. A treat on the tongue with prominent fresh red fruits and well balanced acidity.

Food Pairings

Rose is always the easiest and most versatile wine to pair with and the 2015 Tawse Rose is no different. The perfect companion to grilled vegetables, Thai chicken lettuce wraps or fresh spring rolls. As always, Rose is the perfect wine for sipping on the patio with friends.



TAWSE WINERY

TECHNICAL NOTES

HARVEST DATE	Oct 9 – Nov 6, '15
ALCOHOL LEVEL	12.0
BRIX AT HARVEST	19.5
PH	3.19
TOTAL ACIDITY	7.54
RESIDUAL SUGAR	14 g/l