

WILD OATS



2008 Rosé

Varietals: 65% Sangiovese, 20% Barbera,
15% Merlot
Region: Mudgee, NSW

Wild Oats, the yacht, is the Oatley's interpretation of innovation, outstanding performance and ultimately, success. With Wild Oats, the wines, we are aiming for a similar result – exciting, great value wines that over deliver.

It has taken Australians a seemingly long time to discover the delights of rosé however today it is one of the fastest growing bottled wine categories. Most experts argue that soft, dry and smooth is the ideal style (there's a myriad of them available) and we've endeavoured to deliver just that. This rosé is light and relatively dry, and dangerously easy to drink.

Wild Oats Rosé is soft round and slightly fruity with a subtle taste. Best served well chilled.

Winemaking notes:

Produced specifically as a rosé wine by pressing the red grapes as if to make a white wine, minimising the phenolics and retaining the bright clean fruit flavours. It has been deliberately made at the drier end of the rosé spectrum.

Vital Statistics:

Alc/vol: 13.5%
RS: 3.0g/L
pH: 3.25
TA: 7.00g/L
Closure: Stelvin+ screw cap Lux

ROBERT OATLEY
VINEYARDS