

VINDEN ESTATE WINES



a family owned boutique hunter winery

2008 ALICANTE BOUSCHET

Rare and Distinctive – Summer Blush !

Alicante Bouschet is an extremely rare grape variety in Australia, indeed Vinden Estate Wines in the Hunter Valley has one of the very limited vineyard plantings in this country.

Alicante Bouschet is also a very rare red fleshed grape (most red grapes have a clear flesh); and so while most red wines rely on skin contact after grape crushing to draw colour and some flavours into the grape must, the red flesh of the Alicante grape results in a mild red free run juice at the initial pressing after the harvest. This juice can then be fermented without skins to produce a clean, fruit driven style that retains delicate spice, and a savoury finish. Most Australian rosé relies on limited skin / juice contact to stain the colour of the grape must.

It has been interesting over the past few years to witness the resurgence in popularity of rosé style wines both here in Australia and overseas. However, much of the rosé on offer in Australian bottle shops and wine lists is of a very sweet cordial like nature, while a true rosé retains some sweetness on the nose and a drier more savoury palate with hints of spice. Guy Vinden has created a classic light red that is in keeping with some of the finest traditional classic rosé of the world.

Tasting Notes – Summer 2009

This unique variety has raspberry fruit characteristics on the bouquet. On the palate this wine is light and refreshing with raspberry, strawberry, citrus and spice characteristics dominating the style and approachability of this interesting wine.

Guy Vinden – When to drink

A beautiful dry style and as mentioned before goes beautifully with any spicy or hot food. Should be consumed over the next 24 months.

Culinary delights – What to eat

Alicante Bouschet is a traditional style light red, with touches of floral sweetness on the nose and palate, tempered with mild dry spice on the back palate; for these reasons it presents well as an aperitif, but served chilled, stimulates and enhances a broad range of dishes. Alicante is equally at home with spicy Thai salads, red fleshed seafood such as Atlantic Salmon, mild Indian curries, tomato based pastas, and Mediterranean inspired fare. Sit back in the afternoon sun, with a chilled Vinden Alicante Bouschet, and pick from an Antipasto platter that includes artichoke hearts, olives, vintage cheese, sun-dried tomatoes, cold cut meats like salami and prosciutto – life can't get much better!

Technical Information :

Winemaker/s – Guy Vinden & John Baruzzi

Harvested Date – 29th January 2008

Oak Treatment – None

Date Bottled – 12 January 2009

Alcohol – 10.0 %

Total Acid – 6.6 g/L

Residual Sugar – 7.5 g/L Cellaring Potential – 2012

ABN 42 081 019 383 Lic No. 2400 6589

17 Gillards Road, Pokolbin NSW

Hunter Valley, 2320

www.vindenestate.com.au

Ph. 02 4998 7410

Fax. 02 4998 7175