



# 2018 Little Demon Grenache Rosé

## TASTING NOTE



### THE NAME

In 1871 Scottish scientist James Clerk Maxwell proposed a thought experiment, that involved a hypothetical creature acting as a gatekeeper between two compartments to sort gas molecules according to their speed. At first glance, such a system could potentially create energy from nothing... theoretically impossible given the laws of physics. This hypothetical gatekeeper became known to physicists as Maxwell's Little Demon, and has stirred debate in the science community for more than a century.

### VINTAGE CONDITIONS

The grape quality for the 2018 harvest was formed by having a good wet season in 2017, but a dry season ensuing, which prevents excessive vigour or disease problems. Summer was unusually dry, there was as little as 10mm of rain from 1st of January to mid-April. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. The good condition of fruit going into the winery allowed winemakers the freedom to give unrushed care for the fermentation period. Crop yields were 15-20% down on Vintage 2017 compared to average.

### COLOUR AND AROMA<sup>1</sup>

Pale salmon in colour with vibrant aromas of strawberries with floral notes.

### PALATE<sup>1</sup>

Fresh and balanced with vibrant strawberries, and cream character. The time spent lingering over a plush mouthfeel is rewarded with length, refreshing acidity and a clean, dry finish.

### TECHNICAL NOTES

Varietal composition: Grenache 100%

Region (GI): McLaren Vale

Winemaker: Andrew Jericho & Mark Maxwell

Alc: 13.5% alc./vol.

pH: 3.48

TA: 5.3 g/L

Residual Sugar: 6.8 g/L

<sup>1</sup>Colour, aroma and palate assessed at the time of commercial release.