



## Branwen 2022

*Our aromatic rosé*

- Blend:**
- 96% Siegerrebe
    - 82% White
      - Post press results:
        - 71 Oe, 6.8 g/L TA, pH 3.3
      - 4 months on lees
    - 14% Pink
      - Post press results
        - As above
      - 70 hours skin contact
  - 2% Bacchus
    - Whole bunch
  - 2% Pinot Noir
    - 10 days on skins



**Bottles produced:** 620 bottles

**ABV:** 11%

**Sulphur:** Bottled at 18ppm free

### Vintage comments:

*A great vintage. Drought-like conditions contributed massive flavour intensity & ripeness.*

*Despite not being the best vintage for Siegerrebe – a frustrating period of rain made us harvest earlier than desired – it still managed to make a delicious wine.*

### Winemaker comments:

*Despite being less ripe than desired, the health of the grapes, and careful lees ageing created an impressively delicious wine. It was blended to be the best wine it could be, and was renamed from Sabrinna to Branwen after surpassing all our expectations. Deserving of its cult name; albeit in a lighter, more refined style than previously.*