



What makes a rosé?

Leanne De Bortoli, Manager at De Bortoli Winery and Restaurant in Yarra Valley describes Dry Rose as being, "generally pale, slightly savoury and quite creamy on the palate" going on to say that it is these attributes that make them lovely aperitif wines.

She says, "there is something delightful about pouring a glass of truly beautiful dry Rose and enjoying what real Rose is about."

50 shades of pink...

"Rosé is made with all levels of sweetness and comes in every pink-red hue," Peter Logan, Winemaker at Logan Wines explains, "it's the paler coloured rosé we are championing. These rosé wines are generally savoury and fruity, textured and fresh, great on their own or partnering a wide range of foods. The varieties used to make the wine are not important but the style and quality of the wine is."

Food, boys, and sophistication...

Don't think for a second that the pink hue makes rosé a less serious wine, or a wine you can't take home to your boyfriend!

Simon Thomson, restaurant critic and Rose Revolution spokesperson says, "rose is a great match for spiced foods and the drier style is just as much fun to drink on its own as it is to enjoy with a meal."

Thomson advises that a dry rosé with high acidity is best teamed with simple classics like chicken parmigiana – it will cut through the cheese and crumbing. He goes on, "another unusual but great match is a Moroccan fish tagine – you might usually be tempted to match it with something a bit heavier but a shiraz rosé works nicely with all the flavours from the shiraz without the tannins. Any Asian salad also matches well with a rosé – especially ones with crispy fish, pork, or duck."

Worried about serving this one to the boys? Thomson says, "it's the 21st century – no reason for anyone to think that pink is just for girls anymore! The dry styles of rose are subtle and complex, not sweet and cloying, and men should be a bit more adventurous and embrace all styles of wine."

The Rosé Revolution...

Check out the [Rosé Revolution website](#), [Facebook](#) and [Twitter](#) for more information on this fabulous drink.



Latest Posts

[Lady Friday: The Science of Getting in the Mood](#)

[Jay-Z to Score The Great Gatsby, Lena Dunham Shot by Terry Richardson, and Chris Hemsworth as Christian Grey](#)

[Eat Fat Be Thin: Dessert Recipes Minus the Guilt](#)

[Beauty Resolutions To Shake Up Your Make Up](#)

[Finance Expert Anthony Bell's Top Tips for Preparing and Sticking to a Household Budget](#)

[Alex Perry On How to Get Your Style Back After Having a Baby](#)

RESCU YOUR INBOX

Sign Up and Win



Win 1 of 5
Philosophy
Brightening Peels

enter your email

SUBMIT >

Rescu TV

RESCU TV: Multi-Use Bronzer

How To Apply Bronzer for Multi-Use with



Find us on Facebook

Sign Up

Create an account or [log in](#) to see what your friends like.



rescu.com.au

Like 14,559



rescu.com.au

The winners of our PureDKNY competitions have been drawn!

Follow this link to find if you