

The rosé wrap

Rosé comes in many styles and is a seriously food-friendly wine, so we asked several winemakers to tell us about their own rosé and suggest some food-match ideas.

1/ *Thick as Thieves Spring Pinot 'La Vie Rustique' 2012*

NOTES This is a unique and versatile food-friendly rosé that sits between a light red and full-bodied rosé. From 100 per cent carbonic maceration and 100 per cent malolactic fermentation, it is textured, juicy and rustic.

FOOD MATCH This spring pinot is a great match with barbecued and grilled dishes, best served slightly chilled during the summer months. Try it with chargrilled baby octopus marinated in white wine, lemon juice and garlic.

13.2% alc // RRP \$22.50

www.tatwines.com.au

2/ *Rolling Pink 2011*

NOTES The vibrant colour of this wine comes from stunning cool-climate shiraz, which also delivers bright fruit and spiciness, helping it win the Best Rosé Trophy at the 2011 NZ International Wine Show.

FOOD MATCH The elegant intensity of the cool-climate shiraz means this wine can accompany many different seafood or salad dishes, like a chicken caesar, or even those with a little punch such as chilli prawn linguine.

12.8% alc // RRP \$18.99

www.cumuluswines.com.au

3/ *Greedy Sheep Rosé 2012*

NOTES Floral and berry aromas follow through to a palate of Turkish delight and red berries. Fresh acidity leaves the palate crisp and clean.

FOOD MATCH The luscious fruit and fresh acidity of this wine makes it a perfect match for Thai and Indian curries. Alternatively, serve it before a meal with antipasto and soft cheeses.

13% alc // RRP \$19

www.greedysheep.com.au

4/ *Pillar Box Rosé 2012*

NOTES A lively, bright wine with delicate aromas of Turkish delight, violet and mandarin. The palate is vibrant and textured with fine acidity and flavours of rose petal and pomegranate, with a lingering delicate finish.

FOOD MATCH The Henry's Drive team follows wine writer Mark Oldman's advice to achieve rosé nirvana. The "Rose rule of P" is to serve it with anything pink or anything Provençal: salmon, prawns, ham, pork, bouillabaisse, salade Nicoise or grilled sardines.

13% alc // RRP \$18

www.henrysdive.com

5/ *Montalto Pennon Hill Rosé 2012*

NOTES Salmon-pink and bright, this wine has redcurrant, watermelon, strawberry and spice flavours. Barrel fermentation and ageing adds savoury texture and feel to an otherwise crisp, dry and cleansing palate.

FOOD MATCH Being 100 per cent pinot noir, this wine works beautifully with terrine, olive oils and subtly sweet pickled items often found on interesting antipasto plates.

13.5% alc // RRP \$23

www.montalto.com.au

6/ *TarraWarra Estate Pinot Noir Rosé 2011*

NOTES The fruit for this wine is estate-grown, handpicked and produces an elegant style, with lifted strawberry pinot noir aromas. It is a dry, savoury wine with fresh acidity and fine texture. The label was designed by renowned Australian artist John Olsen.

FOOD MATCH This is a lovely aperitif wine enjoyed on its own or also with lighter foods, such as antipasto, paté or fresh summer seafood dishes.

12.5% alc // RRP \$22

www.tarrawarra.com.au



**7 / Longview
Boat Shed Nebbiolo
Rosé 2012**

NOTES Unmistakably nebbiolo, this wine displays lifted cherry blossom, orange peel and ripe strawberry aromas. The palate delivers mouth-filling maraschino cherry and musk, with crisp acidity and a long, fresh finish.

FOOD MATCH This wine is beautiful with light, slightly spicy dishes such as Thai beef salad or spinach, pine nut, pancetta and dry chilli pasta. Alternatively, cured meats like bresaola work perfectly.

13.5% alc // RRP \$19.50

www.longviewvineyard.com.au

**8 / Luna Rosa
Rosado 2012**

NOTES Inspired by the rosés of Portugal, this silky blend of grenache and mourvedre was sourced by the light of the moon to retain its freshness.

FOOD MATCH This style of rosé is enjoyable on its own due to its light, refreshing, well-balanced fruit. It's also an ideal accompaniment to any Portuguese dish, or tapas, seafood and spicy Asian foods.

11.5% alc // RRP \$14.99

www.cumuluswines.com.au

**9 / Stonemason
Rosé 2012**

NOTES Made with sangiovese and grenache, this wine has spicy aromatic notes, a supple palate of juicy raspberries, a hint of Turkish delight and refreshing acidity creating a clean finish.

FOOD MATCH Excellent with pizza, spicy seafood or chicken dishes, it is also great with chilli crab - think garlic, ginger, coriander and coconut cream. The acidity cuts through the richness, while the sweet notes offset the spice.

12.5% alc // RRP \$15

www.shawfamilyvintners.com

**10 / Cleggett
The Pearl Rosé 2012**

NOTES Fresh strawberries jump from the glass, followed by a hint of spice. It's styled from the indigenous Bronze Cabernet Sauvignon Malian.

FOOD MATCH This is a rosé that suits most food styles, but particularly lightly spiced and Mediterranean-style dishes. Also enjoy with some cheddar, olives and crackers, or it's a perfect match with lightly spiced chicken wingettes and herb salad.

13.5% alc // RRP \$16

www.cleggettwin.com.au

**11 / De Bortoli
La Bohème Act Two
Dry Pinot Rosé 2012**

NOTES This wine shows lifted notes of red fruits, classic strawberry and hints of marzipan. It's dry, textural and delicious.

FOOD MATCH This particular wine complements a wide range of food, including light seafood platters and antipasto to a selection of creamy and hard cheeses.

13% alc // RRP \$20

www.debortoli.com.au

**12 / Gilbert by Simon
Gilbert Saignée
Rosé 2012**

NOTES With delicate strawberry leaf aromas, the wine has lifted rhubarb and subtle blood orange flavours and a dry, elegant finish.

FOOD MATCH This is a beautiful complement to wood-fired pizzas and pasta, as well as Chinese and Vietnamese cuisine. It also suits oily fish dishes, but the wine is perfect on its own too.

12% alc // RRP \$24

www.thegilbertsarecoming.com.au

