

Grapevine: children of the (Rosé) revolution

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The popularity of Rosé has come on in leaps and bounds in recent years, paralleling that in the quality of wines produced and made available via imports.

Gone are the days of sweet, sickly “red cordial” styles, well nearly, they are still available but are thankfully on the endangered list. Now, the demand is for lighter, dryer, textured, paler wines with real complexity and sophistication that marry food well.

There’s even a website dedicated to this revolution where you can join in the fun – roserevolution.com.

There are three ways to produce Rosé, but the two main methods are either by skin contact, whereby the red grapes are crushed and the skins are only allowed to stay in contact with the juice for a short period, say one to three days before being discarded. Or, the Saignée method, which in French roughly means “to bleed” or bleed off some of the pink juice and ferment it separately in order to produce a Rosé.

Some winemakers do this in order to concentrate their Pinot Noir or Shiraz wines. With many people taking advantage of our strong Aussie dollar and living it up on holiday in Europe, it seems they’ve noticed how the locals (especially in Provence) love to “hoover” it up over lunch in summer.

Thus, the upsurge in popularity of Rosé has translated to our shores as more and more wine lovers fall in love with the lighter, dryer, paler, more savoury food friendly Rosé styles.

Thankfully a new wave of Rosé producers is starting to see this trend for a more savoury food friendly style and the wines being released are impressive. Here’s some great examples to get your mouth watering.



Domaine Saint Andrieu Rosé 2011 \$20

Fresh and fragrant this immediately appeals with a light, soft textural mouth feel and savoury complexity. The colour is pale/salmon pink and there’s still plenty of crunch on the mid-palate and the finish is balanced with a savoury/sweet flourish. A blend of Grenache, Cinsault, and Syrah, though any strong varietal characters are tempered to highlight the strengths of the blend as a whole. What else can I say, absolutely delish!

La Bohème “Act Two” Yarra Valley Dry Pinot Rosé 2012 \$18

This European inspired style has delicate Pinot Noir aromatics (boosted by the minor addition of pinot gris), juicy strawberry like flavour with a definite savouriness and slight nutty character that compliments the overall textural feel. Delicious drinking and just made for fun in the sun. Yet it’s not at all frivolous... summer in a bottle for sure!

Austins Saignee Rosé 2012 \$18

This pale, salmon tinged Rosé shows a beautiful balance of flavours and acidity with textural mouth feel. The local vintage was just superb and the wine glows with vibrant complex aromatics – cherries and strawberries immediately spring to mind. The grape used is Pinot Noir and it imparts more of those slightly savoury plum and spice characters to the aromatics. These are echoed on the dry palate with crisp acidity and good length of flavour on the finish. A top effort!