

The first blush of summer



There's something going on with rose. Tony Love reports.

There's something going on with rosé. It's that time of the year when we're moving away from heavier reds. When we're relaxing more outdoors, on the veranda, under the pergola, perhaps on a picnic rug. It's the time when nibbles seem to accommodate more smoked salmon, prawns, lobsters. Note the common denominator there. These seafoods have a certain colour.

Mmm. If I sip a rosé to go with them, somehow my inner design-conscious interior decorator and colour consultant will be absolutely fabulous about it.

Rosé is a fair bit about fashion, one of the fastest-growing wine trends of the moment.

But it won't stay on our radar if the burgeoning number of rosé wines lining bottle shelves aren't up to scratch. Fashions die fast. Good drinks taste good all the time.

Fortunately, there's been a shift to better pink drinks in the past year or two as greater attention is put to marketing rosé as a smart and versatile wine to drink over summer.

Last week 60 wineries across the country got involved in several state-based tasting events tagged as The Rosé Revolution, devoted to improving its reputation, and perhaps, tuning into preferred styles.

Drier rosé wines are all the go with the educated palates. In many cases, paler pinks are getting the nod as well.

But that doesn't, and shouldn't, stop anyone who still loves their rosé a tad darker in tone and sweeter on the palate. Live and let live.

Rosé is about as versatile and varied as any style of wine you can imagine. Grape varieties, regions, colours, sweet to dryness levels, lolly to savoury characters – they're all part of the up and down landscape of this blushing variety.

Importantly, rosé that is able to balance sweetness with body, richness and also freshness, as well as more delicate, drier and paler styles, are suited well to contemporary Australian eating trends in lighter meals featuring herbs, spices, salads, lean meats, fish and seafoods.

Perhaps we should change our language from using our grey matter to pink – especially when it comes to summer choices.

A lot of the rosé conversation is driven by social media (on twitter [@rosewinerev](#), #rose rev) and also look for rosé wine revolution on facebook. And visit www.rosewinerevolution.com to check out the wineries involved.

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Author

Tony Love, National Wine Writer, taste.com.au



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