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STAR  
WINERY  
HALLIDAY'S WINE COMPANION 2017

*".. lovely mid palate weight  
and smooth texture.."*  
**Wine Orbit**

**MOPPITY**  
*Vineyards*



## Cato Hilltops Rosé 2016

<b>Varieties:</b>	Nebbiolo, Garnacha & Primitivo
<b>Region:</b>	Hilltops NSW
<b>Vintage:</b>	In 2016, we had an easy, moderate, dry year with a warm finish. Fruit ripened gently and evenly achieving excellent flavour development. There was zero disease pressure.
<b>Winemaking &amp; Viticulture:</b>	The fruit was chilled and pressed to tank with a press cut at 500 litres. This minimised skin contact and ensured only the pristine, free run juice was fermented, resulting in minimal phenolics. The juice was removed from lees and fermented at low temperatures to retain the fruit's natural vibrancy and delicate aromatics. The Nebbiolo and Garnacha were co-fermented for 20 days before being blended to the Primitivo post ferment.
<b>Awards &amp; Reviews:</b>	91 points – Sam Kim, Wine Orbit

### TASTING NOTES

<b>Colour:</b>	A pale salmon hue.
<b>Nose:</b>	The nose is laced with raspberry and summer berries with notes of freshly dried provencal flowers and herbs.
<b>Palate:</b>	The palate is dry and unexpectedly textural. Lifted red berries on a creamy, savoury palate with a lovely, tight line of acid that carries the flavours along whilst giving a refreshing finish.
<b>Alcohol:</b>	14%