



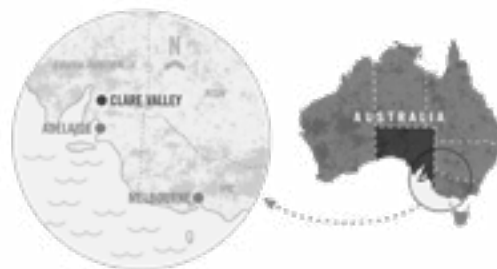
2022 SECOND FIDDLE ROSE



Second Fiddle Rose lends its name from Kilikanoon's long standing relationship with music composition. Second Fiddle honour's John Harding the man who owned the original vineyard from which the grapes were sourced. John is an acclaimed violinist and conductor as well as an early partner in Kilikanoon.

PLACE

Clare Valley, Single Vineyard.



VINTAGE CONDITIONS

A dry cool autumn in 2021 lead into good winter rains. Above average spring falls gave way to a very cool, dry summer and autumn 2022. These conditions slowed the ripening of the grapes, resulting in full flavours, good natural acidities, and lower Baume's (sugar) than previous vintages. Overall conditions were the best they had been for many years, and a rare vintage where quantity is good, and quality exceptional.

WINEMAKING

Harvested at sunrise and placed directly into the press where the juice was held on skins for 2 hours to develop its pale colour. After free-draining and gentle pressing the juice was cold settled for natural clarification. Utilizing a champagne isolated yeast, the wine was fermented at low temperatures as to retain the bright natural fruit aromas. The wine once complete was allowed to settle naturally before being racked and filtered for bottle.

COLOUR

Pale salmon with a clear hue

NOSE

A delicate and complex aroma featuring rose petals, guava and watermelon.

PALATE

The palate is dry, with great intensity and vibrancy. Fresh strawberries, rose water and spice are framed around a mouth-watering acidity. Enjoy cold on its own or let warm in the glass and match with fresh strawberries, smoked salmon or prawn and avocado salad.

WINE ANALYSIS

Alcohol: 12.5%
Acidity: 7.4 g/L
Residual Sugar: 2.4 g/L

FOOD PAIRING

Fresh strawberries, smoked salmon or prawn and avocado salad.

CELLARING/PEAK DRINKING

Now until 2025

WINEMAKERS

Peter Warr



LAST TASTED 22nd July 2022