



Rosè - wines have been called the next big thing since Sauvignon Blanc and B' Rosès after men started realising that just cause is was pink didn't mean it was sweet. Rosè wines are simply a red wine made in a white wine style and can be made from any red wine varietal. Here is our current pick of local and world wines that we tried and had to add to the list.

2017	Glenwillow Rosé Nebbiolo Shiraz Yandoit, Bendigo, Victoria	\$52
2017	Sutton Grange 'Fairbank' Rosé, Sutton Grange, Victoria Shiraz, Sangiovese & Cabernet	\$55
2018	Turners Crossing Rose, Cabernet Sauvignon, Bendigo, Victoria	\$58
2018	Fallen Giants Rose, Grampians, Victoria	\$60
2017	RAMEAU D'OR Cotes de Provence Rose, France	\$65
2017	Rockford Alicante Bouchet, Barossa, South Australia	\$63

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	Rare variety with organic growing principles.	

One of the most popular wines in the Rosé style and often credited with re-establishing chilled reds as a quality alternative to white wine. The Alicante Bouchet is full of berry flavours which are slowly released as the wine adapts to room temperature. The strength of fruit can give it a slightly sweeter appeal and has a pleasant finish which can be dangerously morish.

2017	RAMEAU D'OR Cotes de Provence Rose, France	\$65
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Rameau d'Or beautiful inside and out

Grenache (70%) and Cinsault (30%) Rich and smooth with delicate spice and Turkish delight flavours. Long finish that has hints of strawberry sorbet. A mouthful of sheer delight!

2018	Fallen Giants Rose, Grampians, Victoria	\$60
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A Rose you must try

A dry style Rose made from old Shiraz vines with hints of strawberry and spice. The shiraz is pressed through Riesling skins which provides more structure and a great acidity. We love the richness and uniqueness of this wine, has enough weight to be eaten with red meat.