



Chica Mencía Rosé

2018
McLAREN VALE

THE YEAR THAT: Hugo did his first foot crushing with Grandpa Don

HISTORY

With 300 acres of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages. Each vintage, different varieties & blocks will show their strength and from this has been born the 'SMALL BATCH' range. These wines have been handcrafted to speak of both the variety and the vintage in which they have been produced.

AROMA

Salt cured watermelon, cured meats, fresh lime and hibiscus flower.

PALATE

Flavour bursts from the glass, prosciutto wrapped watermelon, mojito limey palate and loads of texture.

WINE & VINTAGE

Mencia is a native variety of Spain, in particular the Bierzo region in the north-west of the country. It has been enjoying a rebirth of prominence in its home country, and Oliver's Taranga are the first to plant

it in Australia. We are still learning every year, and while the vines are still juvenile, we decided to get our whole cellar door team on board to learn more about the winemaking process – and as such the 'Chica' Mencia Rose was born! Our winemaker Corrina used a fermentation technique called 'Carbonic Maceration' – a big word, but it basically means that the Chica is super lifted and delicious.

THE YEAR THAT

Seventh generation Hugo at 5 months old was a core part of the 2018 vintage. From doing grape samples in the baby bjorn with Brioni and Don on the four wheeler, to getting his toes dirty foot treading the Mencia for this delicious rose!

WINEMAKER

Corrina Wright, 6th Generation

SMALL BATCH PRODUCTION

7066 bottles

GRAPE VARIETY

100% Mencia

(pron. MEN-THÉE-A)

REGION

100% McLaren Vale

COLOUR

Pale salmon pink

ALCOHOL

12.5%



WHAT THE WRITERS HAVE TO SAY

'There's more density to the fruit in this edition. The mouthfeel is a little heavier too, but the crunchy red fruit and berries synonymous with previous vintages are certainly there. Bone dry, it's not an overly complex wine, the back label says describes one of its characteristics as the "white bits of the watermelon". And you'd have to agree.

Chill and enjoy with those you love giggling with.

90/100 - Very good - *Qwine*

18 RO

STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.