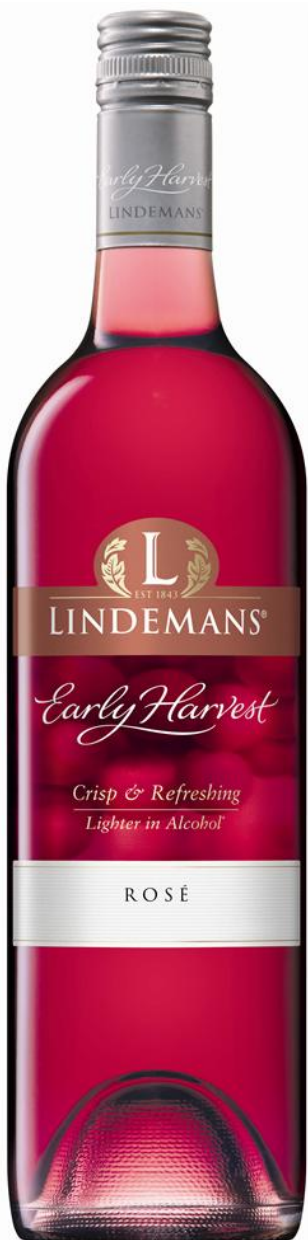




LINDEMANS®



Early Harvest Rose 2008

In making LINDEMANS Early Harvest, the winemaking team aims to create wines that are lighter in alcohol and contain fewer calories, while maintaining varietal flavour.

Most white wines produced in Australia sit at 12%-14% alcohol volume and red wines at 13-15% alcohol volume (and Rose somewhere in between) but the new LINDEMANS Early Harvest wines sit between 8.5 and 9.0% alcohol volume.

LINDEMANS Chief Winemaker Wayne Falkenberg says the drinking experience with Early Harvest is still as enjoyable as any other LINDEMANS wine and is aimed at the wine drinker who wants to consume fewer calories and less alcohol.

LINDEMANS Early Harvest wines are created from selected parcels of flavour ripe grapes harvested from early ripening regions in South Eastern Australia. This fruit, coupled with careful winemaking, creates a uniquely refreshing wine which is on average 30% lighter in alcohol and contains 30% less calories than the LINDEMANS Bin 35 Rose.

Winemaker Comments Stuart Kilmister

Vineyard Region

South Eastern Australia

Vintage Conditions

Fruit for this wine was sourced from selected vineyards in South Eastern Australia. The 2008 vintage was warm to hot, with a pro-longed heatwave in mid-March. However, the grapes for this wine were picked before these elevated temperatures, resulting in fruit with good varietal definition and balanced flavours.

Technical Analysis

Harvest Date February 2008

pH 3.20

Acidity 6.00g/L

Alcohol 8.50%

Residual Sugar 8.0g/L

Bottling Date June 2008

Peak Drinking This wine is best enjoyed when young and fresh.

Grape Variety

Shiraz & Sangiovese

Maturation

Carefully selected parcels of Shiraz and Sangiovese were fermented cool with selected yeast and blended to provide the best characteristics of each varietal.

Colour

Rose petal pink.

Nose

This wine displays aromas of red fruits, raspberries and cherries, with a hint of spice from the Shiraz grapes.

Palate

The palate showcases clean red fruit flavours with a touch of sweetness balanced by lively, crisp acidity on the finish.