



IN OVER 100 COUNTRIES
THE WORLD SMILES WITH LINDEMAN'S

Bin 30 Sparkling Rosé NV

Loved around the world, Lindeman's Bin Series wines are approachable in style, consistent in quality with global appeal. Designed to be opened, enjoyed and shared time and time again, these are wines people simply love to drink.

Lindeman's most well-known range began with the iconic Lindeman's Bin 65 Chardonnay, which was first launched in 1985 in response to the popularity of Lindeman's approachable and fruit-driven style of wines in the northern hemisphere.

Lindeman's Bin 30 Sparkling Rosé is light bodied wine which features aromas of subtle strawberry and red berry aromas with underlying citrus, it's a fresh, lively and full flavoured sparkling rose with lifted red fruit characters with nuances of stone fruits.

Winemaker Comments Nigel Nesci

Vintage Conditions: The growing season leading up to the 2017 vintage was challenging. A wet and cold Spring season impacted early shoot development, with mild summer conditions interrupted by rain events. A season of extreme, sometimes isolated, weather events resulted in some vineyards being hit by storm and hail.

With a cool start to the season and with good soil moisture profiles, vintage commencement was late, running 3 to 4 weeks behind past seasons. The cooler weather and delayed ripeness favoured good varietal fruit flavour development in the whites and strong varietal fruit flavour and good colour, across the main stream red varieties.

Grape Variety: Aromatic grape varieties suitable for sparkling wine production

Maturation: Bottled immediately after blending to retain fruit freshness

Colour: Bright salmon pink with a fine, persistent mousse

Nose: Subtle strawberry and red berry aromas with underlying citrus aromas

Palate: A fresh, lively, full flavoured sparkling rose. Lifted red fruit characters with nuances of stone fruits



Vineyard Region: South Eastern Australia

Harvest Date: January to February 2017

Wine Analysis: Alc/Vol: 12.0%, Acidity: 6.4g/L, pH: 3.20

Peak Drinking: Enjoy this wine in its youth to enjoy its fresh fruit flavours

Food Match: Enjoy with mild cheese, fresh fruit, pistachios or light desserts

Bottling Date: May 2017

www.lindemans.com

