



PINK PONY 2019

100% Grenache noir grapes are used in the making of the Pink Pony. The grapes are crushed and destemmed directly into the press where they undergo 5 hours of skin contact to help with colour extraction. The grapes are lightly pressed so as to not extract too much colour or any bitter components. The juice is then cold fermented in stainless steel tanks for 3 weeks.

ALC 13%	RS 1.9g/L	VA 0.26g/L
PH 3.07	TA 6.1g/L	TSO ₂ 80mg/L

The nose is lined with strawberries, candy floss and hints of plums and apricots while the pallet displays rich red fruits and a balanced acidity