

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

Cienna Rosso

Release date - 1 December 2010

The wine

The Cienna Rosso follows on from the great success we have had with our frizzante Cienna. It is a full sparkling wine which boasts a vibrant magenta red colour and a bubble that almost jumps out of the glass. Fresh raspberries and strawberries dominate the nose along with a distinct leafy note hinting at Cienna's Cabernet parentage. It has a creamy palate with plenty of natural acidity and juicy flavours reminiscent of summer berries in a glass. Enjoy it young and well chilled.

The grape variety

Cienna is an exciting new grape variety bred by the CSIRO Plant Industry by crossing Sumoll, a grape variety from Spain with Cabernet Sauvignon. Sumoll has its origins in the Catalonia region of Spain and is highly suitable for the type of warm, dry growing condition found in many of Australia's grape growing regions.

Cabernet Sauvignon is widely regarded as the King of red grape varieties. Its origins lie in the famed Chateau country of Bordeaux in the south-west of France, where it is the major component in the esteemed red wines of the Medoc region - Claret. This new grape variety combines the best attributes of both parents, producing high quality grapes adapted for Australian conditions.

Technical information

This wine is made from Cienna grapes grown in Victoria, with most (94%) grown at our Mystic Park vineyard located in the sun-drenched Murray Valley. The fruit was harvested from late March to mid April at baumé levels ranging from 11.6° to 14.9°. Following an initial fermentation to 5% alcohol, the wine was transferred to a pressure tank to ferment through to 7.5%. This ferment in a pressure tank allows us to retain greater levels of carbon dioxide and hence a full sparkling wine. Bottled with an alcohol of 7.5%, a pH of 3.48 and acid level of 6.0g/L.

Serving suggestions

This lively and vibrant sparkling red wine is great on its own but would also be delicious with a spicy beef curry and basmati rice. Alternatively, try it with a dessert like fresh berry meringue, double cream and a raspberry coulis.



Nothing but the wine.

