



## CRONIER WINES: NATURAL SWEET ROSÉ

### CRONIER WINES: 天然甜玫瑰紅葡萄酒

#### VITICULTURE: 葡萄种植方式:

Only red grapes are specifically grown and used for Rosé production. Varieties include Cabernet, Shiraz and Merlot.

只會使用专为玫瑰紅葡萄酒生产而种植的红葡萄。品种包括赤霞珠、西拉和梅乐。

#### WINEMAKING: 酿酒过程:

Red grapes are harvested at lower sugar levels to ensure fruit and a lower alcohol. Red grapes are destemmed and crushed at the cellar and a few hours skin contact is allowed. The grapes are pressed to extract juice from the grapes.

红葡萄在糖分水平较低時收获，以保证酒精水平较低。红葡萄会先去梗和压碎，之后会有数小时的果皮接触，。接着压榨果汁。

The lovely pink juice is then allowed to settle for 2 days and racked thereafter. To start fermentation, the juice is inoculated with a pure yeast culture. Fermentation takes place at 13°C for about 2 weeks. The residual sugar is attained by using natural concentrated grape juice.

迷人的粉红色果汁在静置2天后进行换桶分离及注入酵母发酵。葡萄酒在摄氏13度下发酵约2星期。然后再用天然的浓缩葡萄汁来调整葡萄酒的残余糖分。

#### TASTING: 品评:

An attractive soft pink colour, with a bouquet of rose petal, strawberry and cloves.

粉红色调诱人, 带有玫瑰花瓣、草莓和丁香的味道。

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