



CHALK HILL 2008 OXYTOCIN ROSE

Chalk Hill Oxytocin Rose is bright crimson in colour with brilliant clarity, and aromas of rose petal and raspberry. Typical Grenache flavours follow through on the finely structured palate, with its fresh acidity balanced with fruit flavours of ripe cherries and a hint of crushed strawberries.

This Rosé is a perfect food wine, which should be enjoyed when it is young and vibrant and is best served chilled. The perfect accompaniment to seafood dishes, antipasto platters and Asian flavours.

You are probably wondering about the name – Oxytocin. Oxytocin is a wonderful hormone that our brain naturally releases putting us in a state of bliss. It is integral in the bonding between mother and child, lovers and friends.

Although this Rose contains no trace of the naturally occurring Oxytocin, we gave it the name because it sums up our philosophy in winemaking – great wine enjoyed with friends will enrich our lives, and strengthen the bonds of friendship.

Technical Analysis:

Alcohol: 12.6%

pH: 3.12

TA: 5.8g/l

FS: 35mg/l