



## Ad Hoc

Ad Hoc is an assembly of varietal wines for any occasion, each wine sourced from its best-suited region in Western Australia.

From Margaret River, to Pemberton, to the regions of the Great Southern, we've grown up and worked amongst the vines. Our knowledge of these regions and relationships with other grape growers enables us to find the best vineyards for each grape variety, and this is what we show with through Ad Hoc.

We've travelled long to find the path of least resistance, enabling us to show you great quality at great value for money.

Ad Hoc are "go-to", dependable wines for any occasion, as characterful as their labels.

## 2017 PIP Rose

### THE VINTAGE:

Above average rainfall in winter, with a cooler than average summer and rain in March. The Indian summer in April and May resulting in the majority of high quality fruit being harvested at this time. Resultant wines have great intensity and refinement.

### THE WINEMAKING:

Held on skins for 6 hours to pick up a slight pink hue and gently pressed with 50% of the juice fermented in 1 & 2 year old oak for 6 weeks. Bottled immediately after fermentation.

### THE WINE:

Typical Grenache, raspberry and musk. Pale pink, ultra fine and long acidity. Dry.

### DRINK WITH:

Scallops, BBQ prawns, Oysters.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	Various	Variety	Grenache 100%,	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	Various	Sugar at picking	12.6° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.1%	Allergens	Sulphites
Clone/s	Unknown	pH	3.3		
Rootstock	Own	Total acidity	5.29 g/L		
Aspect	Various	Residual sugar	2.00 g/L		
Soils	Various	Bottled	August 2017		
		Cellaring Potential	5 years		