

PAUL CONTI

Anni Mae

Rosé

2006



A delightful fresh round and engaging wine made from Grenache.

The vivid fuchsia colour is a result of early brief skin contact before pressing and a long cool fermentation in stainless steel.

The aromas exhibit light berry and cherry plum characters. The palate has peachy fruit sweetness balanced by a crisp acid finish.

When served chilled, Anni Mae makes a refreshing summer drink.

“A brilliant bright crimson colour is immediately appealing. This Grenache-based wine has excellent flavours of light raspberry with a fine delicate acid sustaining a nice long finish. It finishes quite dry and is great summer and autumn quaffing. This is a cellar door wine.” 87/100

Drink: Now

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Wine with Ray Jordan
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