

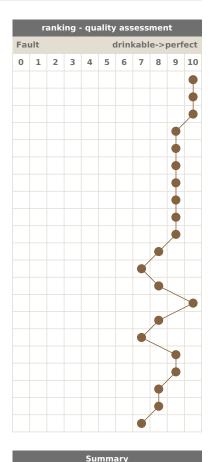
### **ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn**

## Wild Olive Organic McLaren Vale Rose Winery: Angove Family Winemakers

rated 09.10.2022

Total points	87	AWARD: SILVER
Category	rosé wine	
Vintage	2022	
Primary grape / grape varieties	Grenache	
Quality	PGI / PGI - Protected Georgraphical Indication	ns
Country - region	Australien - South Australia	
Alcohol in vol.%	12,50	
Residual sugar in g/l	2,00	
Acid in g/l	7,10	
Sulphur free/total in mg/l	25,00	
Aged in	Steel Barrel/Barrique	

		an	alys	sis -	inte	ensit	ty as	sses	sme	nt	
little->clearly significantly recognisable									ble		
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
violett - lachs - zwiebel								•			
Color intensity							•				
exotisch-fruchtig											
floral, flowery						•					
minerality											
Melone											
Violet											
Intensity					_						
Sweet		•									
Acid - gustatory											
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter			_								
Astringency											
Phenole / tannin				•							
Alcohol impression											
CO <sup>2</sup>		•	<								
Intensity / volume						_	•				
Length / finish											
Balance					•						





reductive oxidative
modern traditionel

,										
stylistics										
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

little	_	_	_	much

					exa	ltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2023	2022	2022



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#### Description

Soft carnation pink with copper hues colour. Aromas of lifted melon, lemongrass and watermelon with a hint of briar leaf. Fresh and medium bodied with a sleek texture, gentle extract, a delicate balance of zesty acidity and bright summer fruits.

## Food-Pairing

Smoked salmon bruschetta