

FIRST RIDGE

First Ridge Sangiovese Rosé Frizzante | Mudgee



First Ridge Estate is passionate and dedicated to growing and producing the finest Italian varietals in the Mudgee region. We seek to create vibrant wines that excite the senses and bring together friends and family on any occasion and with any cuisine.

Winemaker

Our wines are made by experienced winemaker James Manners, who believes the vineyard, without exception, is the source of quality and that his job as winemaker is to understand and identify this quality and guide it thoughtfully. He is also equally passionate about Italian varieties and their suitability to our vineyard and region.

Vineyard

Our strength is in the suitability of these varietals to the unique aspect and ancient soils of our vineyard. Producing lively, yet elegant food friendly wines. The North to North/West aspect, well ventilated slope, careful management of vine canopy and fruit thinning all culminate to ensure even ripening and fruit intensity.

Winemaking

Our Rosé is made from Sangiovese fruit which is pressed quickly to ensure the pale salmon colour desired. Fermentation in stainless steel tanks with an aromatic yeast, prior to bottling in early June of the vintage Lightly sparged with 7.4 gms/litre Co2 to keep the integrity of the fruit flavours and to ensure aromatic profile and freshness.

Tasting

A lively and inviting nose of strawberries and cream and all the red berry fruit spectrum. The palate is similarly impressive with the intensity continuing. Strawberries and spice coupled with lovely savoury textured tannins and light bubbles making this very much a party wine.

Alc/vol 12.8 %

Premium Italian Varietal Wines from Mudgee