

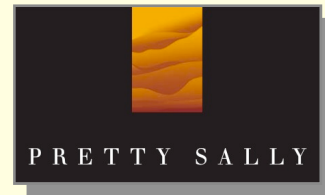
**Same Vineyard,
Same Vines and Grapes
....yet different wines?**

Winemaking Differences



***Pretty Sally Estate
Rosé***

- Fruit is selected earlier for acidic and zesty flavors.
- Grapes are mechanically harvested, whereby majority of stems remain in vineyard.
- Grapes are crushed and remaining stems are removed
- Grapes are pressed
- Draining of “free run juice” at optimum moment. Was done after just 2:30 hrs to avoid lengthy contact with skins. Cabernet grapes have thick, richly pigmented skins.
- Juice is chilled
- Sedimentation used to remove suspended particles.
- Fermented without skins in stainless steel tanks.
- Use temperature controlled fermenters.
- Preliminary filtration done to remove lees and other impurities.
- Cold sterilization
- Bottled and released.
- To be enjoyed within 2 or so years.



***Pretty Sally Estate
Cabernet Sauvignon***

- Grapes are harvested at optimal intersection of brix and acidity levels (brix 24.7 for CabSauv03)
- Mechanical harvesting done to only capture ripe grapes, leaving majority of stems in vineyard
- Grapes are crushed and remaining stems are removed
- Fermented in modern fermenters that allow very detailed control of temperature and cap management for optimum extraction of color, flavor and aromas.
- Temperature is increased and juice stays in fermenters as long as possible to smooth tannins.
- Wine moved to new French Oak barrels Seguin Moreau (alliers oak)
- Malolactic fermentation in barrels
- Careful and timely racking done (several times)
- Aged in barrels for 18 months
- Bottled and aged for additional 12 months before release.
- Can be enjoyed right away or cellared for up to 10 years.

Wine Differences

Pretty Sally Estate Rosé of Cabernet Sauvignon 2007

Alcohol: 12.0%

pH: 3.33

Total Acidity: 5.69 g/L

Total Sulfur: 73 mg/L

Residual Sugar: 1.5 g/L

Tasting Notes:

Dry, elegant. Light orange color. Orange peel and redcurrant aromas, with exotic gingerbread and floral qualities. Medium-bodied, lightly chewy red fruit and citrus flavors gain a tangy quality with air. Finishes brisk and clean, with very good clarity and spicy persistence.

Pretty Sally Estate Cabernet Sauvignon 2003

Alcohol: 14%

pH: 3.4

Total Acidity: 6.2

Total Sulfur: 34 mg/L

Residual Sugar: 0.34 g/L

Tasting Notes:

Dark red. Elegant, silky and medium bodied. Aromas of spicy cherry, dark chocolate and vanilla with nice undertones of mint. Flavors are of dark berry and oak-spicy notes of pepper and clove.

The World of Dry Rosé

- Pretty Sally Rosé is made from 100% Cabernet Sauvignon grapes from our vineyard.
- It is not common to find Rosés made entirely from Cabernet Sauvignon grapes. These tend to be great expressions of elegant and dry Rosés.
- Australia has gained recognition in recent years for world class Rosé wines.
- Southern France, and notably Provence, is well known for its Rosé, made from blends of Grenache, Syrah, Cinsault and occasionally Mourvedre.
- Italians call it "Rosato", the Spanish say, "Rosado", and Germans say "Weissherbst".
- Rosé has long been enjoyed in Europe as a year round wine, but especially during warm Summer days.
- Dry Rosé wines are extremely versatile for food pairing, especially when they have good natural acidity such as the Pretty Sally Rosé. They are a perfect match with all meats and seafood. Any tomato based dish is perfect with a Rosé.

Come visit us... www.prettysally.com