

# 2022 Vampata Rosé

## *Out of Nothing...*



### WINEMAKING

To make this beautiful Vampata Rosé we used a method called Saignée (French for “to bleed”).

Our Pinot Noir and Syrah grapes were put into tank and left to cold soak for 48 hours. The cold soak slowly extracts colour and flavour. After the soak we bled off the rosy juice and started the ferment. A very cool ferment was used to retain the fresh and bright fruit flavours.

### TASTING NOTES

Our Vampata Rose is crisp and lush, with an explosion of rosehip on the nose and hints of rose petals. The palate bursts with gooseberry and pink grapefruit.

**APPELLATION:** Okanagan Valley

**COMPOSITION:** Pinot Noir  
Syrah

**BOTTLE SIZE:** 750mL

**ALCOHOL:** 13.6%

**RESIDUAL SUGAR:** 2.9 g/L

**ACIDITY:** 7.125g/L

**BOTTLED DATE:** February, 2023

**NUMBER OF CASES:** 926

EX NIHILO  
VINEYARDS