



CHAMBERS
Rosewood Vineyards

DRY FLOR APERA

750ml

Pale straw colour with fresh Flor characters of delicate floral notes, red apple, nuts, cheese cloth and sea spray.

A clean and fresh palate with the cheese and salt characters carrying through over lingering savoury flavours.

An elegant, dry palate finished with subtle warmth. This crisp and dry fortified makes a superb drink to stimulate the tastebuds and sharpen the appetite. Can be served chilled during the warmer months.

Excellent accompaniment to tapas, frittata and olive tapenade.

Alc: 17.5%

Std Drinks: 10.3 per 750mL

The Dry Flor is made using Palomino; one of the traditional Spanish varieties for the production of Sherry. Typically we harvest this between 9 and 11 Baumé dependent upon seasonal conditions and the pH of the juice. We have found that the acid in Palomino can suddenly 'drop out' with no appreciable increase in sugar content. I am adverse to high rates of tartaric acid when it comes to white wines.

The Palomino is fermented in stainless steel tank. After the completion of fermentation the wine is protein is stabilized, settled and racked. The alcohol is adjusted to 15.5% before transfer to the barrels set aside for the production of Dry Flor Style.

The wine stays on Flor for a period of up to 4 years; a transfer and alcohol adjustment back to 15.5% is performed after 2 years. After this period the Dry Flor is transferred back to tank and filtered using our Cross Flow filter. The alcohol is then adjusted to 17.5% and SO₂ added. The Dry Flor (Apera) is then transferred into old casks to await bottling.

Stephen Chambers -Winemaker

