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Domaine de la Croix Rosé - Perfect for Valentine's Day

There's no better match for Valentine's Day than a rosé, writes Jeni Port.

ROSES and rosé get a work out today. There's a good chance you can even match the colour of the flowers with your wine: cerise, cranberry, fuchsia, candy floss, magenta, ruby, damask rose, wild strawberry, pale pink, tea rose, salmon, vermillion. The clear bottle helps but that's where any winemaking assistance to the drinker on this St Valentine's Day begins and ends.

There are a million styles of rose´ from Sahara dry to super sweet and everything between, from lightly frizzante to sparkling, wooded to unwooded, fine in body to full, fruity to funky. But help is at hand to make the road to rose´ and love that little less bumpy.

Pink and dry

Wide ranging in grapes used, don't be perturbed, the result is always the same: dry. The most popular Australian grape for the task is shiraz. Can be fruit-filled but can also be quite savoury (often the result of lees stirring). That copper colour you sometimes see comes from barrel fermentation, an added bonus, providing additional complexity.

Cabernet sauvignon gives structure, firm tannins, restrained fruit flavour. Pinot noir can bring wonderful elegance and dry tannins. Slowly, we are seeing rose´s made from sangiovese, tempranillo and others.

■ **Domaine de la Croix 2010 Cotes de Provence Rose´ (France, \$25)**

From Saint-Tropez, a sunny, super-dry rose´ with the scent of Provencal herbs and earth. Lip smackingly tasty ... with chilli prawns.

Read more: <http://www.theage.com.au/entertainment/restaurants-and-bars/cupids-vintage-20120211-1svp9.html#ixzz1mKntkCIM>