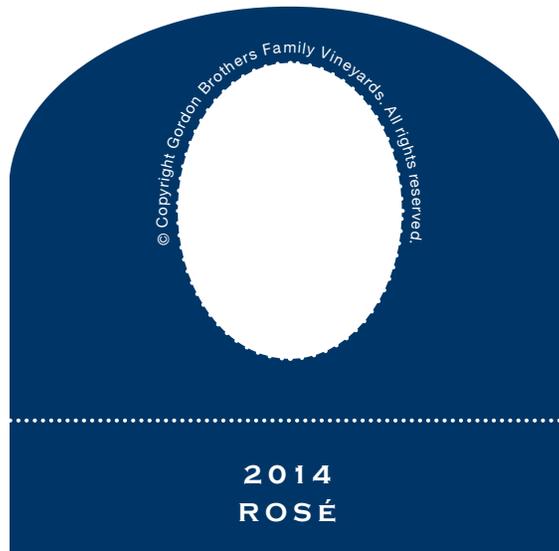


2014
ROSÉ

WINEMAKER COMMENTS

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GORDON
Estate

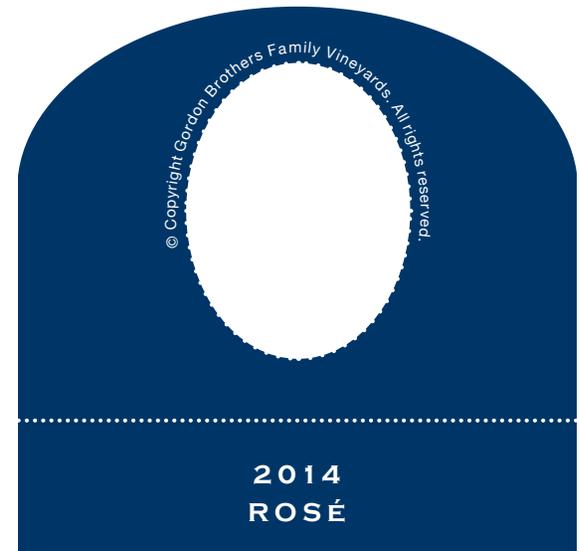


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