BABYDOLL WINE OF NEW ZEALAND Deliciously diFfeRent

Our **BABYDOLL** sheep live beneath the vines, nibbling on grass and *w* weeds and giving their name to our delicious wines. Small but mighty, they're wonderful groundskeepers. Yes, they need a little help to keep the mowing going. But it's all for the good of the grapes.



Tasting Note Babydoll Rosé 2021



Bouquet: This pretty light-peach coloured Rosé has the most enticing bouquet of red apple and cherry, watermelon, fresh strawberries and honeydew.

PalaTe: A juicy, rich palate warmed with flavours of strawberry shortcake, and focused by well-balanced acidity.

Food Match: Try it with some creamy goats cheese, a light summer salad, or our favourite shellfish.

Dietary

Information: Suitable for vegetarians, vegans and a gluten free diet. Cellaring

Recommendation: Enjoy now, or cellar up to 2 years.

Vintage Summary

This is the earliest harvest on record since our inception. There were late spring frosts in Marlborough and some challenging weather over the flowering period, which resulted in moderate crops and stunning fruit.

Central Otago had a warm spring bringing steady growth and flowering. After a few late frosts, warm dry weather continued well into harvest.

Overall, the grapes had a luxurious ripening time, allowing flavours to fully develop while maintaining natural balance. This resulted in a Rosé that is filled with lifted aromatics and a beautiful concentrated mouthfeel.

*Wine*making

Pinot Gris and Pinot Noir parcels were individually harvested over a period of three weeks. The fruit was destemmed and then gently pressed. The juice was cold settled for 48 hours then racked prior to a long fermentation in stainless steel tanks to capture bright, fresh fruit characters. Each parcel was fermented separately with a range of yeasts to build complexity and structure. The parcels were blended to add complexity and a pink hue, then stabilised and filtered prior to bottling.

Winemaker Natalie Christensen Harvest Date: 21st March - 14th April 2021 Vineyard: Awatere Valley, Marlborough MacArthur Ridge, Central Otago Alcohol: 13.5% pH: 3.40 Residual sugar: 3.6 g/l TA: 6.1

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