

A CRISP AND EFFERVESCENT PINOT NOIR ROSÉ SHOWING NOTES OF STRAWBERRIES AND RASPBERRIES

WINEMAKER Heather Stewart	аlсоноl 12.5%	RESIDUAL SUGAR 2.65g/L
ACIDITY	PH	VEGAN FRIENDLY
6.2g/L	3.7	



## TASTE PROFILE

COLOUR: SALMON PINK

NOSE: REFINED AROMAS OF FRESH STRAWBERRIES AND CHERRY BLOSSOM

**PALATE:** THIS ROSÉ IS CRISP AND FULL WITH JUICY LAYERS OF RED BERRIES, CRUSHED STRAWBERRY SORBET AND FRESH RASPBERRIES.

## FROM THE LAND:

Our Pinot Noir grapes used to make this elegant rosé were selected predominantly from vineyards in Marlborough's Southern Valleys.

The 2022 vintage was blessed with an abundance of sunshine and warmth throughout the growing season with minimal rainfall. This led to lower crop levels with increased intensity of fruit characteristics within the grapes.

Ripening steadily throughout the growing period, we kept a close eye on the grapes before selecting the optimum moment of ripeness for harvesting.

## TO THE WINERY:

The fruit was machine harvested during a cool night at peak flavour maturity.

Once received at the winery, the grapes were left on their skins for four hours only, then gently pressed.

Fermentation took place in stainless steel tanks at a cool temperature to retain fresh and fruity characterisitcs.

After fermentation, Heather carefully selected her favourite batches prior to delicate blending. The wine was then lightly fined and gently carbonated to create its sparkle prior to bottling.

## FLAVOURS & FOOD:

The Delta Sparkling Rosé has a fresh and fruity dry palate, with a vibrant mousse.

An ideal match with antipasto, or for sipping in the sunshine with friends and family.