PRODUCED IN NEW ZEALAND

EDITION 15

2019 Sauvignon Rosé



AROMA

Aromas of spring blossom and watermelon combine with a subtle cinnamon note.

PALATE

Fresh and fruity with flavours of raspberry and mandarin. The dry finish is refreshing and lingering.

AGEING POTENTIAL

Perfect for drinking immediately, this wine will be at its best over the next two years.

WINEMAKING

A blend of Sauvignon Blanc and Malbec varietals sourced from selected vineyard sites capable of reaching optimum flavour intensity. The fruit was specially selected and machine harvested in the cool of the night in order to retain fresh fruit flavours. The grapes spent a few hours on skins to extract

the soft pink colour then were carefully pressed. After settling the juice was fermented in 100 per cent stainless steel at cooler temperatures to retain fruit flavour and freshness. At the end of fermentation the wine was stabilised, filtered and carefully prepared for bottling.

WINE ANALYSIS			
Colour	Pale pink	Residual Sugar	5g/L
Alcohol	12.5 % v/v	pH	3.31

6.7g/L

Total Acidity

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