



STANLAKE PARK

WINE ESTATE

ROSÉ SUPERIOR



This light and elegant Rosé Sparkling Wine is made in the traditional method, and shows delicate red fruit notes such as raspberry and floral hints.

VARIETAL COMPOSITION

Pinot Noir

VINEYARD

Guyot & Smart-Dyson Ballerina vines, aged 9 to 40 years old.

WINEMAKING

Grapes manually harvested in mid October. 24 hs skin contact. Traditional Method Sparkling wine. Dosage < 5g/L

AGEING

24 months on the lees

SERVING TEMPERATURE

6-10° C (42-50° F)

FOOD PAIRING SUGGESTIONS

White meats, appetisers, soft and delicate cheese; fruit based desserts or cheesecakes.

AWARDS

- T&CVA Annual Wine Challenge - Gold Medal (2018)
- Decanter World Wine Awards - Commended (2011)

