



FAMILY ESTATE

## 2022 Rosé

## MARLBOROUGH NEW ZEALAND

**ORIGIN:** Marlborough, New Zealand

**SUB-REGION:** Central Wairau

**VITICULTURE:** Estate grown exclusively on "Caythorpe" upon light silt loam,

alluvial gravel soils. The 2022 growing season was characterised by a warm summer, but with higher than usual rainfall leading

into the autumn harvest period.

Pinot Noir, clone 115 vines were carefully tended with shoot thinning and leaf removal, to ensure clean fruit and balanced yields at harvest. Fruit was assessed daily during the ripening period to identify optimum sugar/acid balance and desired

flavour characteristics for harvest.

**WINEMAKING:** Harvested 14<sup>th</sup> March, fully destemmed and briefly soaked on

skins to assist with colour extraction. Lightly pressed and cool fermented in both stainless steel and seasoned French oak.

Post fermentation, the wine was blended with a small portion of Pinot Gris (4%) to supplement aroma and palate weight.

Bottled September 2022. Winemaker – Josh Hammond

Appellation Marlborough Wine accredited

**TASTING NOTE:** Rose gold in colour with an elegant bouquet of strawberry,

raspberry and rose petal.

Palate displays flavours of ripe summer berries, strawberry, melon and rhubarb. Finely balanced acidity and silky mouthfeel

make this a dry and refreshing Rosé.

**ALCOHOL:** 12.5%

RES. SUGAR: 2.9g/L

**RELEASED:** October 2022



