



FAMILY ESTATE



2023 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 2023 growing season was characterised by a cool, humid summer, but with a dry autumnal lead into harvest which was ideal for ripening and flavour development.

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 8th 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 July 2023. Winemaker – Seb Bouchut
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, watermelon and pears. Finely balanced acidity and silky mouthfeel make this a dry and refreshing Rosé.

ALCOHOL: 12.5%

RES. SUGAR: 2.9g/L

ACCOLADES: Gold and Top 50 – 2024 New World Wine Awards

