

2023

HAWKSHEAD

Pinot Rosé

Sub Region: Cromwell Basin & Bannockburn
Colour: A brilliant crimson tinted Rosé
Style: Dry in style

Flavour Profile

When opening a bottle of 2023 HAWKSHEAD Pinot Rosé together with the NZ Nature Fund you help to save and protect some of our most endangered species.

Our Central Otago Pinot Rosé is as enchanting as our region with its beautiful crimson hue. A delicious melange of red currant, cranberry and watermelon greets the nose. Those first impressions flow onto the palate and interweave with a hint of citrus vibrancy.

The 2023 HAWKSHEAD Pinot Rosé is wonderfully balanced; the freshness of fruit acidity is in harmony with the poised texture and drifts into a long finish. This is a polished wine waiting to be enjoyed any time in good company with or without food.



Winemaking Comments

Hand harvest Date: 27th March & 12th April
Fermentation: De-stemmed
Skin Contact : 3 - 4 days
Fermented for 5 - 11 weeks at 16 - 21°C
Yeast: 100% Indigenous (natural)
Post Fermentation: Pressed to :
52% Older French oak barrique
48% Stainless steel
Filtration: Rested on lees for 4 months
No Malolactic Undertaken
Yes - for clarification before bottling.
Fining: No - Vegan Friendly
Wine Analysis: PH 3.32 | TA 6.2 g/l
Alc 13.5% | Res Sugar 2 g/l
Bottling Date: 5th September 2023
Wine Maker: Dean Shaw

