

BOROUGH

Wine That Gives Back

Marlborough, 2023

Borough Pinot Rosé

Season

The 2023 growing season started cool, with higher-than-average rainfall. Prayers to the weather gods were eventually answered, bringing warm dry days and cool nights to allow for perfect ripening and harvest conditions.

Vineyards

The grapes for this wine are grown in selected sites across the Marlborough region, predominantly in the Rarangi and Southern Valleys sub-regions.

Winemaking

Our vineyards were harvested at optimum flavour ripeness for a Pinot Noir Rosé wine style. The fruit from each vineyard was kept separate throughout the wine-making process, to ensure the integrity of each site and to provide the greatest possible blending combinations. The fruit was gently pressed, clarified, and cool fermented with selected yeast strains to enhance the unique aromatics and flavours. After fermentation, the wines remained on light yeast lees to enhance palate feel and structure. The wine was then racked, blended, filtered, and bottled to capture the delicacy and attractive aromas of Marlborough Pinot Rosé.

Flavours and Aromas

This is a beautiful, dry style of rosé, with a delightful pale pink colour and aromas of summer berries, melon, peach, and white spring florals. The palate is luscious with a delightful creaminess balanced by refreshing, vibrant acidity. The wine has a long lingering finish, full of flavour and finesse.



Food Pairing

Teriyaki glazed salmon skewers.

Technical details

Alc: 11.89 % pH: 3.25

TA: 6.54 g/L RS: 2.23 g/L

The grapes for this wine were generously donated by our friends and supporters among Marlborough's grape growers.