

PIONEER BLOCK ROSÉ

An elegant and refined Rosé showing lifted floral notes laced with flavours of guava and ripe raspberries.

WINEMAKER:

Kyle Thompson.

COLOUR:

Pale rose gold.

AROMA:

Lifted aromas of fresh strawberries and cream with a hint of cherry blossom.

PALATE:

An elegant style showing guava and ripe raspberries. The generous and creamy palate has a light powdered texture giving structure and weight, with a refined and lingering finish.

AGEING:

Perfect for drinking immediately this wine will be at its best over the next two years.

VITICULTURE AND WINEMAKING:

A Rosé made using Pinot Noir grapes sourced from a Saint Clair estate owned vineyard located in Marlborough's lower Rapaura region. The fruit was machine harvested in the cool of the night when the grapes reached optimum ripeness and flavour intensity. The grapes spent a few hours on skins to extract the soft pink colour then were gently pressed. After settling the juice was fermented in stainless steel tank at cooler temperatures to retain aromatics, fruit flavour, and freshness. The wine was kept on its lees to help with texture then stabilised, filtered and carefully prepared for bottling.

WINE ANALYSIS:

Alcohol 12% v/v, Residual Sugar 1.17g/L, Titratable Acidity 5.3g/litre, pH 3.56

FOOD MATCH:

Perfect as an aperitif or matched with fresh fish and summer salads.



