

2023 SAINT CLAIR PIONEER ROSÉ

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

REGION:

Southern Valleys

TERROIR:

Soils: Well drained stone and sand alluvium

Topography: Flat.

Climate: Typical climate from within Marlborough's Wairau Valley of very warm days followed by cool nights.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVORS:

Warm days and cooler nights with well-drained stone and sand alluvium all contribute to the small berries which gives this wine concentration, flavour and complexity.

VITICULTURE:

A Rosé made using 100% Pinot Noir grapes sourced from a Saint Clair estate owned vineyard located in Marlborough's Southern Valleys sub-region. The fruit was machine harvested in the cool of the night when the grapes reached optimum ripeness and flavour intensity.

WINEMAKING:

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 tanks at cool temperatures to retain aromatics, fruit flavour, and freshness. The wine was kept on its lees to enhance its texture then stabilised, filtered and carefully prepared for bottling.

COLOUR:

Pale rose gold.

AROMA:

Lifted aromas of crushed raspberries and cream with a hint of cherry blossom.

PALATE:

A fresh and elegant style displaying ripe red fruit flavours of raspberries and strawberries. Generous and creamy with a rich mid palate leading to a long, plush finish.

AGEING POTENTIAL:

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

WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 1.24 g/L Titratable Acidity 4.1g/litre, pH 3.6

FOOD MATCH:

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



Winemaker

Kyle Thompson