



VILLA MARIA

NEW ZEALAND

Cellar Selection

MARLBOROUGH

Pinot Rosé 2021



Winemaker's Comment

This 2021 Cellar Selection Marlborough Pinot Noir Rosé captures summer in a glass. Aromatics of freshly picked strawberries combine with summer herbs such as basil and thyme. The flavours on the palate are reminiscent of juicy watermelon and red cherries, finishing with a crisp refreshing texture (like crunching on pomegranate seeds). To be enjoyed all year round!

Serving Suggestions

Enjoy with antipasto platter.

Season & Viticulture

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early 2021 autumn season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

Winemaking

Grapes are harvested and pressed in cool temperatures to protect and enhance aromatics. Clear juice is fermented in stainless steel tanks using selected aromatic and textural yeast strains at cool temperatures. This rosé wine is left on yeast lees for a closely monitored period to build palate weight without compromising freshness. Suitable for plant based diets.

Technical Details

100% Pinot Noir
ALCOHOL: 13.0%
PH: 3.40
TOTAL ACIDITY: 6.5g/L
RESIDUAL SUGAR: 3.8g/L