



ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Noir.

VINTAGE

A warm and wet winter spurred an early start to the growing season with fully charged soil moistures and warm ambient temperatures in early spring. The few frosts through September and October did little to disrupt the healthy development of strong, lush canopies.

Flowering began with cooler temperatures and periodic bouts of rain in the early summer, with the weather improving as we headed towards Christmas; typical with respect to warmth, sunshine hours and rainfall.

Late summer warmth in late February and March along with careful canopy management, delivered slowly ripened, disease free, incredibly clean fruit!

Harvest commenced in mid-March. Due to the long, cool ripening season, fruit was harvested significantly later than usual but retained all of its vibrancy of flavour and crisp, ripe acids.

The team are excited by the bright flavour expressions and huge diversity of character coming through in the wines of the 2023 vintage.

WINEMAKING

Leefield Station Pinot Noir was machine harvested, fully de-stemmed and gently crushed

prior to pressing. The juice was settled for 2 – 3 days, then racked clean to stainless tanks. This was followed by a slow, cool fermentation with select yeast strains chosen for their ability to capture and enhance aromatic intensity. Each batch then underwent a short period of lees maturation before individual tanks were blended and returned to tank allowing the various components to integrate.

ANALYSIS

Alcohol	13.0%
pH	3.52
Titrateable Acidity	6.8g/L
Residual Sugar	2.3g/L
Vegan Certified	

TASTING NOTE

A delicate floral aroma accompanied by wild berries and exotic pink guava notes. The elegant palate of strawberries and rose water are framed by a lovely fine-grained juicy acidity that sustains the wine to a lengthy and focused finish.

FOOD MATCHING

Best enjoyed outdoors on a sunny afternoon, this Leefield Station Rosé 2023 couples well with salmon and pineapple skewers cooked on the barbeque.

CELLARING POTENTIAL

Crafted to enjoy while young and fresh; we recommend drinking this wine within 3 years of vintage date.

*Pinot Noir
Rosé* 2023

