

## ▲ 2023 ROSÉ



### ORIGIN

Marlborough, New Zealand.

### 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

Gently pressed to minimise colour and tannin pick up; the resulting juices are fermented in temperature controlled, stainless steel tanks with select yeast strains, chosen for their ability to capture and enhance aromatic intensity whilst contributing positive palate texture attributes.

### ANALYSIS

Alcohol	13.0%
pH	3.36
Titrateable Acidity	6.03g/L
Residual Sugar	4.0g/L
Vegan Certified	

### TASTING NOTE

Delicate aromas of strawberries and cream enhanced by ripe red fruits are supported by a light floral lift. Plush and refreshing on the palate with fine, silky tannins accentuated by summer fruits with an orange citrus finish.

### FOOD MATCHING

The perfect drop to match with an abundance of fresh summer produce. Keep it simple and pair with a light and crisp Caesar salad using cos lettuce and its rich dressing.

### CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.