

# Jackson Estate ALAYNA Pinot Rose 2023

**Wine maker** | Matt Patterson-Green

Alcohol | 14.50% Residual sugar | 2.2 g/l pH | 3.31 TA | 6.2 g/l



**Tasting Notes** | Lifted notes of white florals, fresh melon and subtle red fruits delight the nose. These are followed by a perfectly textured and layered pallet showing flavours of white and red currants, pink grapefruit, and just a touch of strawberry pushing through to a fine finish with crisp and fresh acidity.

**Vineyards** | Fruit for the Alayna Rose was sourced from our Gum Emperor vineyard in the Southern Waihopai Valley system.

**Weather** | Vintage 2023 was a very gentle and generous vintage. With lovely warm days and cool nights lending itself to perfect ripening conditions. A few small periods of rain early in the summer season meant we had plenty of water in the soil for ripening and no water pressure later in the season leading to a very well balanced and perfectly ripe harvest.

**Harvest** | Fruit for the Rosé was harvested in one pick early in the morning to ensure nice cool temperatures in the fruit once it arrived at the winery.

**Vinification** | The rows selected for this Rose' were harvested early in the morning and then destemmed into tank where it was allowed to sit on skins for 6 hours. The lightly coloured juice was then drained via the Saignee method to Stainless steel tank. This was then settled, racked, warmed and inoculated with a rose" specific yeast. The juice was then fermented cool to ensure the wine retained its bright aromatics and freshness prior to leaving it to sit for a period of time on light lees to build texture, before preparing for bottle.

