



2018 Marlborough

Pinot Noir Rosé

New World freshness inspired by Old World charm and subtlety. Pale in colour, this is an alluring, crisp Rosé showcasing the fragrance of cool climate Pinot Noir.

Delicate aromas of strawberries and cream, peach and rock melon tease the nose.

The mouth-filling palate delivers ripe stone fruits, red berries and hints of crème brûlée, bound by taught but seamless structure. A touch of residual sweetness is balanced by zesty acidity delivering the perfect balance for an aperitif or summer meal accompaniment.

Subtlety, elegance and purity. Perfect for those occasions where summer lunches extend into the long summer evenings.

RRP: \$26



Inviting > alluring > drinkable > understated > refined



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Technical Notes

Bottling Date	22/03/2019
pH	3.56
TA g/L	6.5
Residual Sugar g/L	4.5
Sub-Region	Selected rows and clones from a collection of vineyards in the Wairau Valley with only Rose in mind.
Harvest Method	Harvested in the early hours when grapes are cool for aroma using selective machine harvesting.
Processing	Pressed for optimum colour and cold settled for several days with juice rubbing to maximise aroma and flavour pre-cursors.
Fermentation	The juice is divided into multiple ferments where a collection of yeasts are employed to provide complexity of aroma and flavour in the final blend.
Maturation	5 months ageing on light lees, then blended and bottled to be enjoyed while young and fresh.



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