



Rosé

Marlborough New Zealand 2023

Sustainably Grown | Vegan Friendly

Harvest & Winemaking notes:

This year's vintage of our Rosé is exceptional, possibly one of the best in the last ten years. The mild summer weather allowed the grapes to ripen slowly and evenly, producing concentrated and distinct flavours. Ideal weather conditions allowed us to harvest the grapes at the optimal moment. Inspired by founder Dave Clouston's long stints in Corsica and the South of France, our Rosé is Mediterranean in style; it is fresh, crisp, dry, and light. It was achieved by fermenting it at a low temperature in stainless steel tanks to maintain its fruit purity and varietal character. Winemaker: Sanna Stander

Tasting notes:

This wine has a beautiful salmon colour. The aroma is a lovely combination of rose petals, red liquorice, fennel, and sea breeze. The palate has a delicate balance of red berries, watermelon, spice, and Provence herb flavours. The taste is refreshing and juicy, with a subtle savoury undertone and a perfectly balanced light acidity to finish. Most enjoyable when shared with a group of friends, all while indulging in a delicious and extensive charcuterie board.

Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Multiple varieties
PH	3.26
TA	7 g/I
RS	2.4 g/l
ALCOHOL	12.%



