

### **CLASSICS**:

# Marlborough Rosé 2019



This fragrant dry style of Rosé is produced from a blend of Pinot Noir clones grown in the Rapaura district of Marlborough.

## **INFORMATION**

Grape Varieties	Pinot Noir
Region	Marlborough
Sub Region	Wairau Valley
Clonal selection	Various
Harvest method	Machine, de-stemmed at harvest
Harvest Date:	15 <sup>th</sup> - 29 <sup>th</sup> March
Processing	Crushed and pressed on arrival. No further skin contact.
Fermentation vessel	Stainless steel tank
Fermentation	Various yeast and temperatures
Malolactic	None
Fining	Casein
Filtration	Yes







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#### **TECHNICAL NOTES**

Alcohol	12.5%
TA	6.0 g/L
рН	3.49
Residual sugar	2.0 g/L

### **WINEMAKER NOTES**

#### **Tasting Note**

Strawberries and cream aromas with a dash of raspberry and a hint of herbal note. Full soft entry with strawberry again, melon, nectarine, and yellow fleshed plum. A biscuity/vanilla complexity and long warmly spiced finish.

### **Recommended food**

Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.

Recommended cellaring	1-4 years
First vintage	2015
AWARDS	



