



CLASSICS:

Marlborough Rosé 2017



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	Rapaura
Clonal selection	10/5; 115, 667, 777
Harvest method	Machine
Processing	3hrs skin soak
Fermentation vessel	Stainless steel tank
Fermentation	Various yeast and temperatures
Malolactic	None
Fining	Casein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	12.5%
TA	6.1 g/l
pH	3.6
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Lively and refreshing with strawberry and melon flavours.

Recommended food

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

Recommended cellaring 1-3 years

First vintage 2015

AWARDS

GOLD MEDAL	Berlin International Wine Competition 2018
4.5 STARS	Sam Kim, www.wineorbit.co.nz , June 2017



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