



CLASSICS:

Marlborough Rosé 2018



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	667, 115, & AM10-5
Harvest method	Machine
Harvest Date:	21 st -28 th March
Processing	3-6hrs skin contact
Fermentation vessel	Stainless steel tank
Fermentation	Various yeast and temperatures
Malolactic	None
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.6 g/l
pH	3.51
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 95 POINTS Decanter Asia Wine Awards 2018

SILVER MEDAL International Wine Challenge China 2019



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