

▲ 2015 Pinot Rosé



VARIETY

Pinot Gris and Pinot Noir.

VITICULTURE

Targeted vineyard sites for both varieties where the fruit balance and crop exposure was maintained to ensure even ripening and optimum fruit balance was achieved for this style of wine.

VINTAGE

Harvest 2015 will long be remembered for the one in 85 year drought and smaller than average crops resulted. The growing season provided some technical challenges but the end result was outstanding quality wines.

Budburst was at a near identical time to 2014 and November was dry, with temperatures slightly above the long-term district average. Following Christmas there was a hot, dry period that lasted right through to the middle of March before the weather finally broke and the district got some welcome rain. Vintage ran smoothly and the wines of 2015 will be recognised as truly memorable.

WINEMAKING

Each variety was harvested in the cool of the night, gently pressed to minimise any phenolic pick up and fermented separately before final blending. Specifically selected yeast strains were chosen for their ability to capture and enhance aromatic intensity while contributing positive palate texture attributes.

ANALYSIS

Alcohol	13.0%
pH	3.45
Titrateable Acidity	6.6g/l
Residual Sugar	5.2g/l

COLOUR

Pale salmon pink with a lovely light reddish hue.

AROMA

This inaugural Rosé release offers up a classic bouquet of red berries and cream, enriched by a broader element of tree-ripened persimmon with hints of faintly floral cherry and rose-tinged top notes.

PALATE

A neatly rounded, fleshy mouthful with that same creamy, summer berry fruits running through its core, all neatly balanced with bright, crisp acidity and a dusting of fine melon, that when tasted together demand that second (third?) glass.

FOOD MATCHING

A highly versatile wine that neatly bridges the gap between stand-alone, afternoon sipper and being enjoyed alongside a broad range of diverse food styles. Try The Ned Pinot Rosé 2015 with Jamie Oliver's Chicken, Prawn and Chorizo Paella, with (Marlborough's famous Green Lipped) Mussels.

CELLARING POTENTIAL

Crafted to enjoy while young and fresh.
1-2 years.