

▲ 2017 Pinot Rosé



VARIETY

70% Pinot Noir and 30% Pinot Gris.

VITICULTURE

Vertical shoot positioned, cane pruned and 2525 plants per hectare. With land formed from the movement of massive shelves of glacial ice, the Waihopai Valley vineyard soils have been much less worked than the Wairau Valley it runs into. The soil is therefore ancient riverbed comprised of free draining stony silt and loam topsoil.

The grapes grown for this exciting 2017 wine were chosen specifically for Rosé production.

VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for, were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season, working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way, with a major November earthquake, a cool and windy summer and stints of rain in Autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

WINEMAKING

Gently pressed to minimise colour and tannin pick up; the resulting juices are fermented in temperature controlled, stainless steel tanks with select yeast strains, chosen for their ability to capture and enhance aromatic intensity whilst contributing positive palate texture attributes.

ANALYSIS

Alcohol	13.0%
pH	3.36
Titrateable Acidity	5.5g/L
Residual Sugar	3.7g/L

COLOUR

Light salmon pink.

TASTING NOTE

The wonderful rose petal scented aroma dovetails into pure berryfruit characters with bright crisp acid edges and finishing with fleshy tangelo and watermelon flavours.

FOOD MATCHING

An ideal match with Mediterranean cuisine.

CELLARING POTENTIAL

Crafted to enjoy young and fresh; we recommend drinking this wine within 2 years of the vintage date.