

▲ 2018 Pinot Rosé



ORIGIN

Marlborough.

VARIETY

70% Pinot Noir and 30% Pinot Gris.

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm Spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of Summer brought one of the warmest Decembers on record, while the key ripening months of January, February and March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of the Waihopai Valley, Marlborough.

WINEMAKING

Targeted parcels of Pinot Noir and Pinot Gris fruit were used in the production of the 2018 The Ned Rosé. All fruit was 100% destemmed in the vineyard before being gently pressed to minimise colour and tannin pick up. The varieties were

picked and fermented separately in stainless steel tanks, and subsequently blended. Temperature control was utilised to ensure a cool, steady fermentation thus preserving the aromatic integrity of the wine. Additionally, selected yeast strains were used, chosen for their ability to capture and enhance aromatic intensity whilst contributing positive palate texture.

ANALYSIS

Alcohol	13.0%
pH	3.45
Titrateable Acidity	5.9g/L
Residual Sugar	4.2g/L

COLOUR

Light salmon pink.

TASTING NOTE

Delicate rosy florals give way to summer berry fruits, a dash of cream and a twist of woody berry bush. In the mouth silky opulence is restrained by bright acidity and a sprinkling of fine grain Pinot Noir tannin.

FOOD MATCHING

A versatile wine to be enjoyed year-round. Pair with asparagus, crispy prosciutto and goats cheese. A match made in heaven!

CELLARING POTENTIAL

Crafted to enjoy young and fresh; we recommend drinking this wine within 2 – 3 years of the vintage date.