

▲ 2019 Rosé



ORIGIN

Marlborough

VINTAGE

The growing season of vintage 2019 in Marlborough has resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events.

The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

WINEMAKING

Gently pressed to minimise colour and tannin pick up; the resulting juices are fermented in temperature controlled, stainless steel tanks. Yeast strains used during fermentation have been carefully selected, chosen for their ability to capture and enhance aromatic intensity and provide specifically desired texture on the palate.

ANALYSIS

Alcohol	12.5%
pH	3.38
Titrateable Acidity	5.3g/L
Residual Sugar	3.8g/L

TASTING NOTE

Enticing aromas of wild strawberries and watermelon with a delicate floral lift. The creamy palate is carefully balanced by crisp acidity creating a juicy, flavourful palate of red fruit with a lingering finish that is deliciously moreish.

FOOD MATCHING

A versatile wine to be enjoyed year-round although nothing beats a glass of The Ned Rosé at the beach with freshly caught Kingfish sashimi and a crunchy green salad.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2–3 years of vintage date.