

▲ 2020 *Rosé*



ORIGIN

Marlborough, New Zealand.

VINTAGE

The growing season and harvest of 2020 was a thoroughly “good news” story despite the challenges thrown at us by COVID-19 and Level 4 lockdown.

Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir.

Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine programme and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness – a vintage to be remembered for more than just a pandemic.

WINEMAKING

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

ANALYSIS

Alcohol	13.0%
pH	3.2
Titrateable Acidity	5.4g/L
Residual Sugar	3.8g/L

TASTING NOTE

A fragrant bouquet of rosewater, crunchy red apple and hints of wild raspberry precedes the seamless palate. Plush and creamy with an array of tangy berry flavours, this wine is refreshed and framed by crisp acid edges and the gentle brush of fine fruit tannin.

FOOD MATCHING

Keep it simple, enjoy with chilli and lime barbecued Crayfish.

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.