



LEEFIELD
— STATION —

PINOT NOIR ROSÉ 2020

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

Pinot Noir.

VINTAGE

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

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

Leefield Station Pinot Noir was machine harvested, fully de-stemmed and gently crushed prior to pressing. Blocks were kept separate and settled for 2–3 days, then racked clean to stainless tanks. This was followed by a slow, cool fermentation with select yeast strains chosen for their ability to capture and enhance aromatic intensity before each batch underwent a short period of lees maturation. Individual tanks were then blended and returned to tank to allow the various components to integrate.

ANALYSIS

Alcohol	13.0%
pH	3.3
Titrateable Acidity	5.5g/L
Residual Sugar	2.7g/L

TASTING NOTE

While exuding exciting aromas of fresh strawberries and pomegranate laced with a hint of cream, the palate contrasts with bright juicy acidity paired with generous mouthfeel that leads into a crisp mineral finish.

FOOD MATCHING

Best enjoyed outdoors on a sunny afternoon, this rosé couples well with freshly made salads or pair up with some delicious charcuterie and soft cheeses as an aperitif.

CELLARING POTENTIAL

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

