

THE KING'S DESIRE PINOT ROSÉ 2018

ORIGIN

Sourced from The Slopes and Leefield Station vineyards in the Southern Valleys of Marlborough.

VARIETY

100% Pinot Noir.

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

The Leefield Station fruit was machine harvested, lightly crushed and pressed into a stainless tank where it was held cold on lees for an extended to promote opulence and mouthfeel. Clear juice was racked into small tanks and inoculated with yeasts that promote fruit aromas.

Parcels from the Slopes Vineyard were hand harvested and whole bunch pressed into stainless steel tanks to be settled. The clear juice was then racked into seasoned large oak barrels (500L and 1000L). A cool, steady fermentation occurred with the resulting wine spending 4 months on its yeast lees.

Individual components were blended together in the spring to allow time to integrate before filtration and bottling.

ANALYSIS

Alcohol	12.8%
pH	3.40
T.A	6.2g/L
Residual sugar	1.6g/L

TASTING NOTE

Made in a Provencal style, this wine is delicately scented with aromas of quince, Braeburn apples and raspberries. The palate is focused, delivering crisp red berry and stone fruit flavours, a light tannin profile from gentle skin extraction and a lingering acidity.

FOOD MATCHING

The Kings Desire 2018 Pinot Rosé is best enjoyed outdoors with Mediterranean faire such as a summer salad with serrano ham and cantaloupe.

CELLARING POTENTIAL

Up to 3 Years.

