

THE KING'S DESIRE PINOT NOIR ROSÉ 2019

ORIGIN

The Slopes Vineyard, Southern Valleys, Marlborough.

VARIETY

100% Pinot Noir.

VINTAGE

The growing season of vintage 2019 in Marlborough 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

The Pinot Noir for this wine was harvested by hand at optimum ripeness and provided a perfect balance between sugar accumulation and acid retention. The fruit was then whole bunch pressed to limit the colour intensity derived from skin contact. The clear juice was racked into a combination of seasoned 500L French puncheons and traditional 1000L foudrés to ferment and age. The wine was left on lees for a further 5 months after fermentation with regular stirring to help promote palate weight and secondary flavour characteristics. All individual barrels were then tasted with only the very best being selected to be blended together in the spring. This final blend was then allowed time to integrate before filtration and bottling.

ANALYSIS

Alcohol	13.0%
pH	3.22
T.A	6.3g/L
Residual sugar	1.4g/L

TASTING NOTE

Made in Provencal style, this wine is delicately scented with aromas of quince, nashi pear and an underlying nuttiness. The palate is focused, delivering flavours of Braeburn apples and stone fruit with a full-bodied mouthfeel carried by a lingering acidity.

FOOD MATCHING

The King's Desire 2019 is beautifully matched with a summer roast vegetable and quinoa salad with chevre cheese.

CELLARING POTENTIAL

Up to 3 Years.

