



# Single Estate Rosé 2022

## Tasting Note

This vegan-friendly Marlborough Rosé shows alluring red fruit aromas of strawberries and raspberries, with hints of ginger and blossom in the background. The palate is intriguing, berry fruit flavours make way for subtle notes of ginger. The wine is balanced by juicy crispness, on a dry finish.

## Harvest

Our Marlborough vineyards saw a smooth start to the growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period - perfect for early flavour development and retaining acid levels. Cooler early autumn temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

## Winemaking

The fruit for this wine was block picked, destemmed and harvested in the cool of morning. The juice was cold settled then fermented cool to preserve its distinct pure fruit aromas and subtle floral aromatics. Small amount of time on lees added richness and texture while also retaining the freshness of fruit flavours.

## Technical Specs

<b>Winemaker</b>	Jeremy Tod
<b>Alcohol content:</b>	12%
<b>TA:</b>	6.9g/l
<b>pH:</b>	3.45
<b>Residual sugar:</b>	3 g/L
<b>Region:</b>	Marlborough
<b>Dietary info:</b>	Suitable for gluten free & vegan diets

## Food Match

Serve chilled. Enjoy with good company over a generous platter of fresh fruit, vegan cheese and nuts.

