

2016

MARLBOROUGH PINOT NOIR ROSÉ

How it tastes

Refreshingly fruity, like a sip of summer! This is just our second vintage of Pinot Noir Rosé and it's packed with deliciously ripe summer fruits. We're talking fresh strawberries, mandarin and a hint of cranberry flowing through to a crisp, dry finish. Mouth-wateringly good!

Cellaring

At fridge temperature, for about 45 minutes.

How we made it

Another long, dry growing season in Marlborough left us spoilt for choice when it came to selecting incredible Pinot Noir grapes for this Rosé. To retain the vibrant fruit flavours, we carefully hand-picked the grapes in cool conditions before delicate bunch pressing at the winery. To make the Rosé aromatics really jaw-dropping, we separated the juice into small batches and inoculated them each with a different yeast. After fermentation and careful blending, we let some of the wine sit on lees to give the Rosé something to really write home about with incredible texture and complexity.

Try it with

A fresh salad of mango and chopped mint with pan-seared fish and a drizzle of lime juice. Yum!

Technical stuff

PH 3.29	Grapes from: Marlborough
Residual sugar 3.4 grams per litre	Variety: Pinot Noir Rosé
Acidity 7.0 grams per litre	Alcohol: 13.0%



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