

MARLBOROUGH PINOT NOIR ROSÉ 2017

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 pickled the drapes 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.

HOW IT TASTES

Refreshingly fruit, 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 about wild strawberry, nectarine, red currents, cranberry, and peach flowing through to a crisp, dry finish. Mouth-wateringly good!

CELLERING

At fridge temperature, for about 45 minutes.

HOW WE DRINK IT

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

TECHNICAL STUFF

PH: 3.26

Grapes from: Marlborough

Residual sugar: 4.7 g/l

Variety: Pinot Noir

Acidity: 6.7 g/l

Alcohol: 13.0%



MATUA
INGENUOUSLY FRESH

— NEW ZEALAND —

