

NEW ZEALAND ROSÉ

HOW WE MADE IT

Another long, dry growing season left us spoilt for choice when it came to selecting incredible grapes for this Rosé. To retain the vibrant fruit flavours, we carefully picked the grapes in cool conditions before delicately 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 selective 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

Fresh and fruity, like a sip of summer! Packed with deliciously ripe summer fruits - we're talking about wild strawberry, rhubarb and cranberry backed up by a zesty herbal twist, all flowing through to a juicy, refreshing finish. Mouth-wateringly good!

CELLARING

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

Grapes from: New Zealand

Varietal: Pinot Noir, Sauvignon Blanc, Merlot

