

TW Lilly Rosé - 2022



Release Date:

Harvest Date:

Bottling Date:

Grape Variety: Carmenere

Region: Gisborne

Brief Description

Carmenere Rosé displaying dark cherry sherbet and jasmine aromas. Complex flavours of cherry, tamarillo and rhubarb jelly. The finish is off dry and lingering.

Tasting Note

Complex Carmenere Rosé exudes aromas of dark cherry sherbet, tamarillo, and jasmine. Woven into a pale pink delight brimming with flavours of cherry, black plum, tamarillo and rhubarb jelly. Pair with fresh creamy goat cheese and your favorite salami.

Winemaker

Anita Ewart-Croy

Winemakers Notes

A less than favourable summer finally relented, allowing the later ripening reds to develop some flavour and complexity. Pressed immediately on arrival at the winery, the Carmenere juice was lightly clarified before being inoculated with aromatic yeast. The ferment was controlled with cool temperatures to retain delicate flavour and aroma. Once the flavours were all in balance, the ferment was stopped to retain just a hint of residual sugar. This Rosé was perfected with fresh skim milk prior to stabilisation, filtration and bottling.

pH: 3.59

Alcohol Content: 13%

Residual Sugar: 6.5g/L

Total Acidity: 6.9g/L

Brix at Harvest: 22

Cellaring Recommendation: Traditionally enjoyed within a year of creation, however this wine has such complexity, this should develop further over a couple of years.

Food Match

Wonderful as an aperitif, this Rosé will also partner perfectly with fresh goat cheese, salami and chicken paté.