

Pinot Rose

2022

Rosé is the pinup girl of the twenty twenties! They come in every size and shape, every colour and hue and from all points of the globe. It seems everyone is making them and everyone is drinking them; what's not to love? It's been 20 years since we produced our first Rosé and although they have gotten a little drier over the years, the thing that has remained constant is decent bloody colour! Colour attests to the weightiness of the wine - and we do like our Rosés to have a bit of flavour and guts!

From a dream, waking into the light; there is something clandestine about this wine. Like a cool breeze on a hot summer night, it will draw you in with fragrant wafts of Cape gooseberry, *Absolutely Fabulous* yellow roses and a layer of torched demerara sugar, then clobbers you with thick red currant jelly, crunchy Anzac biscuit and salty caramel aromas. Hints of asphalt after spring rain, white chocolate buttons, home bottled peaches and baked kumara speak to the ingress of flavours which occur in the *must* during the overnight skin contact after the grapes were crushed.

On the palate, the wine jolts the senses awake with a rattle of thunder and a cloudburst of flavour. Sweet brioche and grapefruit curd combine with ice-cold pineapple fruju and cream filled brandy snap. There is a momentary serenity to the balance as if the touch of residual sugar has just fought a torrid battle with the vibrant acidity before both having fallen down exhausted. Creamy Brazil nuts and chewy aeroplane lollies add to the terry towelling mouth feel which makes it impossible to catch between the teeth. It is light and soft up front yet the back palate is as dazzling and agile as a Black Ferns inside/outside combination. It won't be hard to bend an occasion to intermingle perfectly with this wine.

Technical Information.

Harvest date:	11- 29 April 2022	Residual Sugar:	5.0 g/l
Brix at Harvest:	22.0 – 23.2°	Bottling Date:	18 August 2022
Final Alcohol:	13.5%	Release Date:	1 October 2022
pH:	3.40	Cellaring:	Gone by lunchtime!
Total Acidity:	6.15 g/l		