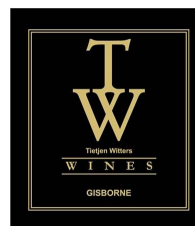


TW Lilly Rosé - 2024



Release Date: 15/1/2025

Harvest Date: 21/3/24

Bottling Date: 18/12/24

Grape Variety: Carmenere

Region: Gisborne, grown by Paul Tietjen

Brief Description

Delicate blushing pink, Lilly Rosé is a unique Carmenere creature seducing palates with flavours of raspberry sherbet and watermelon. Citrus blossom and pink grapefruit aromas delight the nose before the burst of summer flavours captivates the tastebuds.

Tasting Note

Delicate blushing pink, Lilly Rosé is a unique Carmenere creature seducing palates with flavours of raspberry sherbet and watermelon. Citrus blossom and pink grapefruit aromas delight the nose before the burst of summer flavours captivates the tastebuds. The perfect pre food aperitif, this Rosé is the optime of summer vines and fun in the sun.

Winemaker

Anita Ewart-Croy and Claudia Hintz

Winemakers Notes

An exceptional late summer ripened the Carmenere to peak flavour intensity. 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: 3.61

Alcohol Content: 13%

Residual Sugar: 4g/L

Total Acidity: 6.2g/L

Brix at Harvest: 22.5

Cellaring Recommendation: Traditionally enjoyed within a year of creation, however this wine has such wonderful acidity, 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.