



Rosé Brut 2023

PINOT NOIR

MARTINBOROUGH

This Sparkling Cuvée was conceived in the late hours of the cool, tempestuous 2023 season. A parcel of Pinot Noir that did not want to sit through another rain shower! We picked at low brix, and a fresh high acid, perfect for making a vibrant and uplifting bubbles. This was about moving and responding to the season and making something we are proud of and love drinking!

HARVEST DATA

Hand-picked Pinot Noir was whole bunch pressed; the juice was fermented in neutral oak on full lees and aged for 11 months. The second fermentation which produces the bubbles was done in a pressurised tank, this method is known as the Charmat method and was invented and patented in 1895 by an Italian named Federico Martinotti, a winemaker in Asti. This method is how Prosecco and many sparkling wines around the world are made.

TASTING NOTE

Hues of peach and salmon in the glass, the nose opens to wonderful delicate aromas of peach, baked apple and fresh raspberry notes.

The scrumptious palate of wild strawberry and cream is augmented by the fine mousse releasing shortbread flavours that leads to a refreshing, refined and salivating finish. Delicious and dry.

WINE MAKING			FERMENTATION VESSEL	FERMENTATION	BARREL TYPE	MATURATION	BOTTLED
			Neutral Oak	Indigenous yeast	French Oak barriques	11 Months	Feb-2024
WINE ANALYSIS	ALCOHOL	RESIDUAL SUGAR	PH	ACIDITY	TOTAL SULPHUR	CELLARING	
	12.5%	2.5g/l	3.49	6.2 g/L	53 mg/L	Drink Fresh	