

TWR

TE WHARE RA



MARLBOROUGH



2016 MARLBOROUGH ROSÉ

We have always loved Rosé and have enjoyed consuming them for many years but it is a new addition to the TWR family. We wanted to make a Rosé that reflected a classic, dry, savoury style and was based on Pinot Noir. Our favourite Rosés are lighter in colour and deliciously dry, with lifted fresh and floral fruit flavours, savoury undertones and ripe acid, so our aim was to replicate these qualities. In keeping with our house style here at Te Whare Ra we also wanted to make a wine that showed elegance and purity of fruit but one that also was fleshy and juicy with great texture and complexity.

Winemaking: This Rosé has been made in a saignée style. We hand-picked Pinot Noir grapes which were hand sorted and then destemmed and left on skins for a quick cold maceration. After 24-48 hrs on skins we drained off some of the juice to get maximum flavour but not extract too much colour. The juice was then settled to remove solids and all the parcels were fermented in stainless steel tanks. We prefer cool fermentation for Rosé to help retain all the great berry aromatics. All parcels were given time to rest on ferment lees for added texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines!

Wine: The 2016 Rosé has gorgeous lifted aromas of spring strawberry, and ripe raspberry and cherry with pretty floral notes. These follow onto flavours of fresh summer berries with cranberry & cherry plus hints of florals & spice. The fruit and floral notes are balanced by some very attractive savoury complexity and ripe juicy acid. This Rosé is purposely made in dry savoury style, which combines vibrant fruit with texture and weight resulting in a delicious refreshing combination. We feel that this Rosé is the perfect pairing for a summer picnic or barbecued anything!

The growing season preceding the 2016 harvest was warmer and drier with very similar conditions to the 2015 harvest. This has resulted in very balanced wines with great fruit weight, lovely purity and ripe acidity. This 2016 Rose is drinking well now but will also develop with careful cellaring for 1-2 years.

Technical Data:

Fruit Source:	Rawiri Vineyard (Southern Valleys)
Harvest Date:	1st April 2016
Variety:	100% Pinot Noir
Residual Sugar:	Dry 1.6g/L
Production:	105 cases
Cellaring Potential:	1-2 years

Alc 13.0% vol	pH 3.43	TA 5.0g/L
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EST. 1979

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