

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TE WHARE RA 2021 ROSÉ (ORGANIC)

We have always loved Rosé and have enjoyed consuming them for many years but ours has been out of production for a few vintages so this feels like 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 is made from from our organic certified home block at TWR plus some fruit from an another organic block – The Wrekin. It was picked over several picks in order to capture all the different spectrums of red & blue fruit characters we were wanting for Rose. All the fruit was hand-picked and hand sorted and then destemmed and left on skins for a quick cold maceration. After some time soaking on skins we drained off some of the juice to get maximum flavour but not extract too much colour and then put them through a gentle press cycle to extract more depth of flavour than just making Rose by Saignee methods. 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 2021 Rosé has gorgeous lifted aromas of spring strawberry, and ripe raspberry in addition to some blue fruits, and pretty floral notes and hints of savoury. These follow onto flavours of fresh summer berries & blue fruits plus hints of mulberry and spices. 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!

Vintage: Over the spring of 2020 we experienced cold and wet conditions over flowering which led to some of the lowest crops we have ever seen in 18yrs at TWR. Most of our crops were down at least 30% with some of the earlier flowering down up to 50% on what we would usually have. The summer of 2021 that followed was warm, dry and very nice and even with no big heat spikes. We did not get the issues with extreme drought like we had in 2019 and so with a couple of timely rains plus the more gentle summer conditions meant that we had the first fruit into the winery late Feb (officially earliest ever start to harvest here!) and then we were all done by the end of March. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2021 Rose is drinking deliciously well now but will also develop with careful cellaring for 2-3 years.

TECHNICAL DATA

Fruit Source: Te Whare Ra & The Wrekin

Residual Sugar: Dry

Variety: Rosé

Production: 660 cases

Harvest Date: 27th Feb, 8th, 10th, 11th and 30th March 2021

Cellaring: 2-3 years

Alc 13.5% vol

pH 3.35

TA 6.5g/L