

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



TE WHARE RA 2020 ROSÉ

SINGLE VINEYARD 5182

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 was all from our organic certified vines on the home block at TWR. 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 a parcel with more depth of flavour. 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 2020 Rosé has gorgeous lifted aromas of spring strawberry, and ripe raspberry and blueberry with 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 2019 we experienced great conditions over flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as 'the Goldilocks vintage' = not too hot, not too cold, just right! We did not get the issues with extreme drought like we had in 2019 and so the more gentle summer conditions meant that we had the first fruit into the winery mid - March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2020 Rose is drinking deliciously well now but will also develop with careful cellaring for 1-2 years.

TECHNICAL DATA

Fruit Source: TWR home block

Variety: Rosé

Harvest Date: 25th March & 12th April 2020

Residual Sugar: Dry

Production: 332 cases

Cellaring: 1-2 years

Alc 13.5% vol

pH 3.40

TA 6.5g/L