

TWR

TE WHARE RĀ



Marlborough
VINEYARD & WINERY
EST. 1979



TWRWINES.CO.NZ

TE WHARE RĀ 2022 ROSÉ (ORGANIC)

SINGLE VINEYARD 5182

We have always loved Rosé and have enjoyed consuming them for many years, but this is a relatively new addition to the TWR family of wines – we are sure this will be a worthy successor to the amazing 2021 release. This release is made solely from our certified organic home block at Te Whare Rā. 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 florals and fresh fruit flavours coupled with savoury undertones and ripe acidity, so our aim was to replicate these qualities. In keeping with our house style here at Te Whare Rā 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. This is made solely from red varieties and is from blocks in our vineyard that are purposely grown for making Rosé.

Winemaking: The fruit for this 2022 release was picked over several days in order to capture all the different spectrums of red & blue fruit characters we were wanting. All the fruit was hand-picked, and hand sorted and then destemmed and left on skins in the press for a quick, cold maceration. After some time soaking on skins, we then put them through a gentle press cycle. We prefer this to making Rosé by saignée methods as we feel it gives more structure and more length of flavour. The juice was then cold 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 2022 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 2021 we experienced great conditions over flowering which led to moderate crops and a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed was generally dry and very even with no big heat spikes. We did experience some rain towards the end of February which gave the vines a nice boost to see them through till the beginning of harvest. We have described it as “the Goldilocks vintage” in that it was quite similar to the 2020 season = not too hot, not too cold, just right! The very even growing season meant that our harvest began on track with our long-term averages in mid - March and was completed by the first week in April.

The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2022 Rosé is enjoyable to drink now and will also benefit from careful cellaring for 2-3 years.

TECHNICAL DATA

Fruit Source:	Te Whare Rā Home Block	Residual Sugar:	Dry
Variety:	Pinot Noir	Production:	601 cases
Harvest Date:	14th March & 5th April	Cellaring:	2-3 years

Alc 13% vol pH 3.35 TA 6.5 g/L