

# TWR

TE WHARE RĀ



Marlborough  
VINEYARD & WINERY  
EST. 1979



TWRWINES.CO.NZ

## TE WHARE RĀ 2024 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 our previous releases. This 2024 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 (with sneaky little x factor from some Syrah as well).

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 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. 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 2024 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:** This growing season for us this year was very different than that which the overall region experienced so that is important to note here. You will have no doubt seen all the media stories about the yields being significantly down in Marlborough due to frost and flowering impacts – but we had frost protection and due to our canopy management techniques, we did not experience the flowering issues that plagued others, so our yields were right on our LTA.

We had very low rainfall over this growing season with the June to January period being the driest in 94 years! But our continued focus on building good organic matter levels (OM) in our soils meant that we were not impacted by the drought and our vines sailed through with balanced set and very healthy canopies. Harvest this year was very compact due to the dry season - with most of our crop off within the first 8 days. Our vintage team worked like a well-oiled machine to get it all in, so we are thrilled with both the quality and quantity this season. 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 2024 Rosé is enjoyable to drink now and will also benefit from careful cellaring for 2-3 years.

### TECHNICAL DATA

<b>Fruit Source:</b>	Te Whare Rā home block	<b>Residual Sugar:</b>	Dry
<b>Variety:</b>	Pinot Noir	<b>Production:</b>	281 cases
<b>Harvest Date:</b>	12th March & 8th April 2024	<b>Cellaring:</b>	2-3 years

Alc 13.0% vol      pH 3.25      TA 6.5g/L