

▲ 2022 ROSÉ



ORIGIN

Marlborough, New Zealand.

VINTAGE

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October. Early season varieties flowered rapidly while later season varieties were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe.

Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

WINEMAKING

Gently pressed to minimise colour and tannin pick up; the resulting juices were fermented in temperature controlled, stainless steel tanks with select yeast strains, chosen for their ability to capture and enhance aromatic intensity whilst contributing positive palate texture attributes.

ANALYSIS

Alcohol	13.0%
pH	3.39
Titrateable Acidity	6.0g/L
Residual Sugar	4.0g/L
Vegan Certified	

TASTING NOTE

A classic bouquet of strawberries and cream, precede a palate full of summer fruits and crunchy red apple. The palate exudes plush and refreshed notes of tangy berry flavours framed with crisp acid edges and fine fruit tannin leading to a lingering finish.

FOOD MATCHING

For a beautiful pairing, try The Ned Rosé 2022 with a niçoise salad. The combination of fresh and rustic flavours of tuna, egg, zesty tomatoes and olives compliment the wine's crunchy fruit, vibrancy and smooth texture.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.