

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



ROSÉ 2024

TASTING NOTES

Delicate floral aromatics intermingle with an abundance of strawberry and raspberry notes on the nose. The palate is finely balanced, with mineral acidity providing length and a complexing briny character that supports the fresh stone fruit, strawberry and citrus flavours. Finishing with a hint of residual sweetness, this is a wine that epitomises summer in a glass. Pure, crisp and undeniably delicious!

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

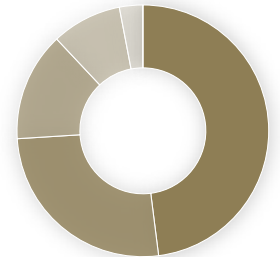
Pinot Noir grapes were harvested in the cool hours of the morning to retain freshness and vibrancy, followed by direct pressing without maceration to achieve the perfect flavour balance and pale blush colour. Fermented in stainless steel tanks, individual parcels were kept on light lees prior to blending to increase the balance and harmony of the palate, followed by finishing and bottling on the Wairau River estate

FLAVOUR PROFILE

Strawberries		Raspberries	
Pink grapefruit		Stone fruit	

VINEYARD COMPOSITION

Home Block	
Spring Creek	
Angler	
Rapaura	
Mahers	



TECHNICAL DATA

Harvested from 07 March - 20 March 2024	
Alc	12.5%
RS	5.01g/L
TA	7.4g/L
pH	3.2

