

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE ROSÉ 2024

TASTING NOTES

Seductive peach colour with subtle notes of nectarine blossom, pink grapefruit and wet stone. The palate is elegant and complex, with textural elements supporting the fine mineral acidity, resulting in a dry finish with incredible length and persistence.

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

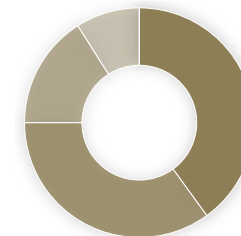
Select parcels of Pinot Noir, Chardonnay and Syrah were hand harvested in the cool hours of the morning before being gently destemmed to liberate the purest lightly coloured juice without pressing. Fermented in neutral French oak barriques at low temperatures with extended time on lees to give texture and bâtonnage was undertaken on select barrels before gentle racking with nitrogen for blending.

FLAVOUR PROFILE

Pink grapefruit		Nectarine	
Floral		Mineral	

VINEYARD COMPOSITION

Homeblock	
Angler	
Rapura	
Springcreek	



TECHNICAL DATA

Harvested from 07 March - 05 April 2024.

Alc	12%
RS	2.59g/L
TA	6.8g/L
pH	3.19

