



The Rose 2016

This elegant wine is made in the traditional method from 100% Pinot Noir and aged on yeast lees for 2 years giving it a beautiful creamy complexity

COLOUR

A vibrant light pink with some depth and elegant salmon hues. It has a fine persistent bead.

AROMA

The bouquet is very pretty with aromas of cherries, fresh berries and an underlying creaminess.

The aromatics are subtle, fresh and unfold floral and mineral suggestions.

AGEING POTENTIAL

Serve as an aperitif, with canapés and poultry over the next 2+ years.

PALATE

Dry to taste and medium-bodied, the palate has fresh flavours of juicy strawberries and pomegranate, melded with a gentle layering of creaminess. The mouthfeel is refreshing with fine, lacy acidity and the effervescence provides a creaminess to the texture and flow. The wine carries seamlessly with lovely elegance and a persistent finish. This is a harmoniously balanced, elegant method traditionnelle with cherries and red fruits on a seamless flowing palate.

WINEMAKING

100% clone 5 pinot noir from the Pinnacles Vineyard, with the wine undergoing complete malolactic fermentation. It was aged 6 months on primary lees then tiraged and left for one and a half years on lees in bottle before being disgorged April 2018

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: March 2016

Alcohol: 12.5%

Bottled: November 2016
