

MANSION HOUSE BAY MARLBOROUGH PINOT NOIR ROSÉ 2017



MANSION HOUSE BAY

Colour / Appearance:

Medium blush, with a salmon/pink hue.

Aroma / Bouquet:

Fresh strawberry, watermelon and cranberry fruit flavours, with hints of cream and toffee apple.

Palate:

A medium-bodied wine, with bright red fruit flavours that persist on the clean, dry finish.

Suggested Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, or fresh green salads. **Serve:** Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	4.0 g/L
Acidity:	6.5 g/L
pH:	3.28

Winemaker:

Sam Smail

Accolades: Sam Kim, 90/100 pts 4.5 Stars.

Cellaring:

This wine is ready to be drunk young and fresh, or within two years of the vintage date with careful cellaring.

Grape Growing:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Chardonnay and Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

Winemaking:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Chardonnay and Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

