

# MANSION HOSUE BAY MARLBOROUGH PINOT ROSÉ 2019



MANSION HOUSE BAY

## Colour / Appearance:

Blush, with a salmon/pink hue.

## Aroma / Bouquet:

Lifted raspberry, rhubarb, red apple and watermelon fruit flavours, with a touch of spice.

## Palate:

Medium-bodied with bright red fruit flavours, a creamy texture followed by a lengthy, soft finish.

## Suggested Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, mild cheeses or fresh green salads.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	12.5%
<b>Residual Sugar:</b>	2.1 g/L
<b>Acidity:</b>	6.5 g/L
<b>pH:</b>	3.29

## Winemaker:

Sam Smail

## Accolades:

2020 Royal Easter Show Wine Awards: **Silver**

## 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 timing of budburst was similar to previous years. The early part of the season was notable for lower sunshine hours, especially in November. With flowering in early December, the weather was very changeable, leading to some variable crop loads depending on the site. January and February were very hot and dry, withering the surrounding hills and putting pressure on irrigation systems. This also brought forward the harvest by 10-14 days. Warm, dry conditions over harvest meant the grapes could be picked with optimum flavour and without pressure from disease or rain.

## Winemaking:

The fruit was machine-harvested then crushed and de-stemmed. 2-3 hours of skin contact in the press ensured the suitable amount of colour and flavour extraction. The juice was lightly pressed and cold settled. A cold fermentation with selected yeast ensured a wine with lifted fruit flavours and freshness.

