

# MANSION HOSUE BAY MARLBOROUGH PINOT NOIR ROSE 2020



MANSION HOUSE BAY

## **Colour / Appearance:**

Pale strawberry.

## **Aroma / Bouquet:**

Lifted red berry fruits, stonefruit and creamy notes.

## **Palate:**

Generous and round with raspberry, watermelon and peach notes, finishing clean, refreshing and long with gentle underlying creaminess.

## **Suggested Food Match:**

Try serving with smoked fish, pâtés, mild, hard cheeses or fresh green salads.

**Serve:** Lightly chilled.

## **Cellaring:**

This wine is ready to be drunk now or within three years of the vintage date. Serve lightly chilled.

<b>Alcohol:</b>	12.5%
<b>Residual Sugar:</b>	4 g/L
<b>Acidity:</b>	5.4 g/L
<b>pH:</b>	3.51

**Harvest Date:** 14, 16th and 22nd of March

## **Climate:**

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights preceding harvest, ensuring acidities and flavours remained bright and vibrant. This was all built on good rainfall pre Christmas, which set the vines up with healthy working canopies that held through to the end of harvest. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely conditions.

## **Winemaking:**

Made with 100% Pinot Noir, the fruit was machine-harvested then crushed and immediately pressed at the winery to ensure the desired level of colour and flavour extraction. Fermentation was at cool temperatures with selected yeast to create a wine with pure fruit flavours and freshness.

