

# MANSION HOUSE BAY MARLBOROUGH PINOT NOIR ROSÉ 2018



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>	13.0%
<b>Residual Sugar:</b>	3.1 g/L
<b>Acidity:</b>	7.1 g/L
<b>pH:</b>	3.43

## Winemaker:

Sam Smail

## Accolades:

The Marlborough Wine Show 2018, *Gold*  
Sam Kim, 91/100 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:

Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

## Winemaking:

The fruit was machine-harvested then crushed and destemmed. 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.

