

MANSION HOSUE BAY MARLBOROUGH PINOT NOIR ROSÉ 2021



MANSION HOUSE BAY

TASTING NOTES:

Our 2021 Mansion House Bay Pinot Noir Rosé has a vibrantly fruity bouquet, with watermelon, strawberry, and gentle peach notes. A medium-bodied wine, this Rosé is juicy and elegantly weighted, with lovely strawberry and spice flavours. Crisp and refreshing, with a soft texture, and a fully dry finish.

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

This wine is ready and enjoyable now or within two years of the vintage date with careful cellaring.

TECHNICAL DETAILS:

Alcohol:	12.5%
Residual Sugar:	1.28 g/L
Acidity:	5.92 g/L
pH:	3.6
Harvest Dates:	12-22 March 2021

2021 VINTAGE:

The early growing season was marked by two frost events followed by cool and wet weather through flowering. Post-Christmas, the weather remained warm, but not hot, providing the perfect conditions for flavour development. The season provided us with clean, flavourful Pinot Gris grapes which were a joy to make wine from.

VINIFICATION:

The fruit was machine-harvested then crushed and de-stemmed. Two to three hours of skin contact in the press ensured a suitable amount of colour and flavour extraction. The berries were lightly pressed, and the juice was cold settled for 72 hours. The clear juice was racked and fermented in stainless steel tanks with selected yeast at low temperatures between 12-15C.

ACCOLADES:



Sam Kim, Wine Orbit
93/100 Points, 5 Stars

