



ESTATE GROWN

## 2022 PINOT NOIR ROSÉ

The making for our Pinot Noir Rosé is an artful process, carefully timed to produce an exquisite balance of flavour and colour. Our winemakers gently crush the grapes, soaking the juice in skins and observing the colour every 15 minutes. It evolves from a rich, beet-like purple at the time of pressing, to the elegant, bright grapefruit colour you see in the bottle. This subtle and delicate pink hue is as delightful to the eye as the bright, fresh aromas and flavours are on the palate.

One of the coolest starts on record, this vintage was mild and wet in spring, warmed up through July and August, and finished with an incredible autumn period in September and October, allowing beautiful flavour development and balance.

### TASTING NOTES

*Wild strawberry and grapefruit on the nose are complemented on the palate by white flowers and a raspberry fruit character. This wine is bone dry, but the fruit brings a lovely sweetness which fleshes the wine out.*

HARVEST DATE	September 20 - October 10, 2022		
BLEND	100% Pinot Noir		
FERMENTATION	Stainless steel		
AGING	4 months on lees		
CELLARING	Enjoy now or cellar through 2023		
ALCOHOL	12.0%	TA	6.8 g/l
RESIDUAL SUGAR	0.8 g/l		