

Rosé 2009

Martinborough Vineyard

Handcrafted Excellence in Wine

TASTING NOTES: Martinborough Vineyard Rosé is an enticingly fresh, pure and uncomplicated reflection of the Pinot Noir grape. Vibrant aromas of strawberry, cherries, watermelon and candyfloss dominate. The palate is full of fresh summer fruits with a soft, creamy texture on the palate. Off dry in style (8g/L), this wine is a perfect spring and summer wine, with the 500ml bottle designed for two!

VINEYARD: Martinborough Vineyard produces a very small amount of Rosé, and it is one of the few Rosés in New Zealand which is 100% Pinot Noir. The grapes for our Rosé are predominantly from younger vines which display more fruit forward characteristics and give texture and finesse to the wine. All our vines are intensively tended by hand, with much care taken to achieve the best flavour and balance.

Martinborough has a cool, maritime climate along with other beneficial climatic drivers including a rain shadow, one of the country's largest diurnal temperature differentials, windy springs and a long warm ripening period through autumn. All this results in a natural low-vigour site regulating crops and enabling high quality, consistent, ripe fruit.

VINIFICATION: The grapes for our Rosé are all hand harvested on a cool Autumn morning. In the winery we place the grapes in the press and leave them overnight to gently extract colour from the skins. After gentle pressing the next day the result is a delicate strawberry coloured, fragrant juice which is then cool fermented to retain those attractive summer berry fruit characters.

THE SEASON: We entered the 2009 growing season with good soil moisture and warm, settled spring conditions ensuing an excellent flowering. This was ideal for even fruit formation and above average crop levels, meaning we had to carry out extensive fruit thinning and shoulder removal in January to reduce crop levels. February was warm with the occasional heat spike (remember the Melbourne wild fires) with picking starting on the 25th March. Our conversion towards the biological farming of our vineyards resulted in clean fruit being picked and it is especially pleasing to see the progress this is making.

