



PINOT GRIS ROSÉ 2020

WINEMAKING

The grapes were machine harvested and field destemmed before being gently pressed to stainless steel holding tanks for fermentation at cool temperatures with selected yeast strains with aim to preserve the aromatic and fruit flavours from the vineyard.

Wine was produced at Marlborough Vintners winery on Rapaura Road, Marlborough. Grapes were sourced from Riverlands, Marlborough.

TASTING NOTES

This wine has lively aromas of orange blossom and fresh berries. Crisp mineral acidity and refreshing finish is beautifully balanced with wonderful flavours of watermelon and pink grapefruit

FOOD MATCHING

Salmon, duck and dishes with salty cheese like fetta are a great choice to match. Distinct flavours of these dishes will complement and match well with this wine.

The light and delicate style of this wine allows it to be enjoyed cool on its own.

CELLARING POTENTIAL

Recommendation is to drink this wine within 1-2 years of vintage date so that it can be enjoyed at the peak of its freshness and vibrancy.