

WAIRAU RIVER



MARLBOROUGH NEW ZEALAND

RESERVE ROSÉ 2022

TASTING NOTES

Seductive peach colour with subtle notes of nectarine blossom, pink grapefruit and wet stone. The palate is elegant and complex, with textural elements supporting the fine mineral acidity, resulting in a dry finish with incredible length and persistence.

VINTAGE OVERVIEW

After a lower yielding 2021 vintage, Marlborough was blessed with outstanding weather in December providing near perfect flowering conditions and a subsequent great fruit set. This translated into an increased number of berries per bunch, and helped offset the slightly lower than average bunch numbers which was a result of the cooler weather we experienced during flowering in 2020. The great weather conditions continued through January with above average daily temperatures and sunshine hours, punctuated by timely periods of rainfall. This ensured optimal soil water status giving great canopy development and health. Initially it looked like an early start to harvest but then we saw periods with cooler temperatures and increased rainfall in late January and early February. This slowed development and extended the ripening period with harvest commencing in the 3rd week of March and concluding at the end of April. The extended ripening period has lead to wines with great balance and poise ensuring some outstanding components to go into this years' blends.

VINIFICATION

Select parcels of Pinot Noir, Chardonnay and Syrah were hand harvested in the cool hours of the morning before being gently destemmed to liberate the purest lightly coloured juice without pressing. Fermented in neutral French oak barriques at low temperatures with extended time on lees to give texture and bâttonage was undertaken on select barrels before gentle racking with nitrogen for blending.

FLAVOUR PROFILE

Pink Grapefruit	Nectarine	
Floral	Mineral	

VINEYARD COMPOSITION

Kaituna	•	
Home		
Angler		

TECHNICAL DATA

Harvested 23 March - 5 April 202	2
Alc	13%
RS	1.4g/L
TA	8/L
рН	3.15

