



## CABLE BAY PINOT ROSÉ 2021

### Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

<b>WINEMAKER</b>	Ross Anderson
<b>VARIETY</b>	100% Pinot Noir
<b>VINTAGE</b>	2021
<b>REGION</b>	Awatere Valley, Marlborough
<b>VINEYARD</b>	Rocky Vineyard
<b>ALCOHOL</b>	12.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Cool fermentation in stainless steel vats
<b>CELLARING POTENTIAL</b>	There's no time like the present

#### TASTING NOTE

Generous aromatics lead you into the glass for a taste. The nose is reminiscent of a strawberry's and cream dessert with blush of blood orange. The palate is full of juicy pink grapefruit, with a hint of lime and pomegranate flavours. The finish has beautiful minerality combined with a soft pithy texture and leaves you feeling refreshed with focused acidity. A gem expressing our special terroir in the Awatere Valley.

#### FOOD MATCH

Watermelon, mint and feta salad with pomegranate seeds.

#### VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit. We grow pinot specifically for rosé production, a different method to that of growing for red wines.

#### WINEMAKING

The grapes were harvested early in the morning, and led straight into the winery. The berries were then cold soaked for a few hours to extract some lovely colour from the skins. After this maceration, the must was pressed and the clear pink juice was fermented using neutral yeast to ensure the fruit purity was upheld and expressed. After a cool fermentation, the wine was allowed to rest for 4 months in stainless steel tanks before bottling, with no fining and minimal filtration.

