

## Hunter's Rosé

### Rose petal and strawberry characters

#### **TASTING NOTES**

This fruit driven Rosé shows beautiful rose petal and strawberry characters on the nose. Fresh berry characters and juicy cherry notes leads onto a palate that is complex, showing bright fruit characters. Peach and nectarine characters lingers on the palate, with an off-dry texture that finishes full and creamy.

### **TECHNICAL DETAILS**

# Harvest Date March 2022 Alcohol 12.0 %Vol Total Acidity 6.5 g/L Residual Sugar 3.32 g/L Bottling Date July 2022

### **VINTAGE CONDITIONS**

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

### **VINIFICATION**

This wine is a blend of Pinot Noir, Merlot, Sauvignon Blanc and Riesling grapes with each variety contributing unique characteristics to the final wine.

Fruit was picked in the cool of the morning. The Pinot Noir grapes were left to soak on skins for 24 hours to pick up some colour before pressing. The varieties were fermented separately before the wine was blended and Estate bottled.

This wine is Certified Vegan by the NZ Vegetarian Society.

### **ACCOLADES**

