



RONGOPAI

SINCE 1932

New Zealand

Rosé 2022



INFORMATION

Harvest method	Machine, de-stemmed at harvest
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crushed and pressed. Skin contact minimised.
Fermentation vessel	Stainless steel tank
Fermentation	Red and white varieties co-fermented with various select yeasts and at various temperatures.
Malolactic	None
Fining	Pea protein
Filtration	Yes



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TECHNICAL NOTES

Alcohol	12.5%
TA	6.2 g/L
pH	3.46
Residual sugar	3.0 g/L

WINEMAKER NOTES

Strawberry & Raspberry aromas mingle agreeably with apple /citrus notes.

Red florals coalesce into strawberry and are soon joined by melon, peach and a hint of vanilla. A round and juicy palate, well fruited and displaying a spicy complexity.

Recommended food

Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.

Recommended Cellaring	0-3 years
First vintage	2019

AWARDS
