



VILLA MARIA

NEW ZEALAND



HAWKE'S BAY

Private Bin Rosé 2025

Winemakers Comment

This delicious Rosé has lovely hues of pale pink and displays an explosion of fresh summer berries and crisp citrus supported by subtle baking spice. The palate has generous fruit but finishes crisp and refreshing.

Serving Suggestion

Best served chilled and enjoyed on warm summer days with a grazing platter and friends.

Season & Viticulture

2025 was an excellent vintage in Hawke's Bay with a hot start to summer setting the vineyards up nicely, and a cooler finish to the season preserving fresh fruit flavours. Harvesting early in the season meant the natural fruit flavour and freshness was preserved in the red grapes we use to make our Rosé.

Winemaking

This Rosé is made from predominantly Merlot (80%) along with smaller amounts of Pinot noir and Syrah which add complexity and flavour to the wine.

Gentle handling and pressing of the grapes resulted in juice with a beautiful pale shade of pink with copper hues and cool fermentation in stainless steel tanks has created a refreshing and vibrant wine.

Technical details

VARIETIES: 80% Merlot, 15% Syrah, 5% Cabernet Franc

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.7g/l

PH: 3.42

RESIDUAL SUGAR: 4.25g/l