



## ROSÉ 2017

*Upper Wairau Valley, Marlborough, New Zealand*

Alc - 12.5% | T.A. - 7.1g/L | pH - 3.25 | R.S. - 1.1g/L

### 100% ROSÉ

*Hillersden Rosé is an amazingly fresh example of why the cooler microclimate of the Upper Wairau Valley is special. Our cold nights and elevation translate to incredible aromatics and mouthwatering acidity. Enjoy immediately with sunny days, tasty bites and good friends.*

### TASTING NOTES

*Vibrant & fresh like the first breath of a spring morning. Aromas of ripe, red berries and luscious cream are accompanied by hints of orange peel and watermelon rind and that after rain smell rush out to greet you the moment it hits the glass. The lingering acidity and medium body mean it will pair well with a wide variety of foods and is also a delight on its own.*

### VINEYARD

*Our Rosé is grown on a terrace overlooking the Wairau River in the Upper Wairau Valley. It is classic river gravels with some loam interspersed. Dijon clone 115 Pinot Noir is known for holding acid well and our vines are spur pruned and naturally low cropping. The conditions of 2017 led to a medium size berry with very good flavour and an acid profile ideal for fresh, crisp Rosé.*

### WINEMAKING

*We like the direct pressing method to make our Rosé. The fruit was machine picked and transferred into the press. Skin contact of 1.5 hours was enough to extract all the good stuff. After a gentle press and settling, the clean juice was inoculated and held at a cool temperature during fermentation. It was matured on lees in stainless steel tanks for 2 months prior to bottling.*

*The 2017 Rosé is dry, crisp, fresh and delightful.*



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