



VILLA MARIA

NEW ZEALAND

Cellar Selection

MARLBOROUGH

Pinot Rosé 2020



Winemaker's Comment

This 2020 Cellar Selection Marlborough Pinot Noir Rosé captures summer in a glass. Aromatics of freshly picked strawberries combine with summer herbs such as basil and thyme. The flavours on the palate are reminiscent of juicy watermelon and red cherries, finishing with a crisp refreshing texture (like crunching on pomegranate seeds). To be enjoyed all year round!

Serving Suggestions

Enjoy with antipasto platter.

Season & Viticulture

An exceptional growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hang-time of the fruit on the vines to achieve physiological ripeness. The quality of this year's Marlborough wines looks exceptional.

Winemaking

Grapes are harvested and pressed in cool temperatures to protect and enhance aromatics. Clear juice is fermented in stainless steel tanks using selected aromatic and textural yeast strains at cool temperatures. This rosé wine is left on yeast lees for a closely monitored period to build palate weight without compromising freshness.

Technical Details

100% Pinot Noir

ALCOHOL: 12.5%

PH: 3.40

TOTAL ACIDITY: 7.0g/L

RESIDUAL SUGAR: 3.2g/L