



MATAKANA ESTATE

NEW ZEALAND



Matakana ME Marlborough Pinot Noir Rosé

VINEYARD

Grapes are harvested from a single vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough has become famous.

WINEMAKING

Pinot Noir from our Marlborough vineyard was picked about 7 days prior to when we harvest it for red winemaking. This is done to get a little higher acidity and freshness and also keep the colour a pale pink/salmon. The grapes are treated as if making a white wine, so receive very little contact with the skins. The juice is cold settled then the clean juice is fermented cold in tank. The finished ferment is clarified and prepared for bottling very quickly after harvest to produce a clean and fresh style of Rose.

2016 VINTAGE CONDITIONS

In spring, a cool September with average rainfall was followed by warm, very dry weather in October and November. Early summer was dry and sunny during December which meant flowering was very good. Rain events in January helped give the vines a much needed drink. After warm temperatures in February and March, flavours advanced early.

April was very sunny and warm which made 2016 the warmest growing season in Marlborough since 1998.

TASTING NOTES

Lifted aromas of strawberries and cream abound on the nose with hints of rose petal, along with some earthy, savoury characters. The strawberry fruit and berry characters explode on the palate, while the finely poised acidity keeps the texture dry, savoury and refreshing.

SUGGESTED FOOD MATCH

Antipasto, pork and prawn dumplings, pan-fried salmon

TECHNICAL DETAILS:

Alcohol – 13% Vol.
pH – 3.45g/L
TA – 6.1g/L
Residual Sugar – 2.5g/L