



# MATAKANA ESTATE

NEW ZEALAND



## 2017 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.

### 2017 VINTAGE CONDITIONS

2017 was a cool vintage right from the start. Generally dry until February, with a little rain here and there up until harvest. Harvest was unseasonably late taking place in the latter part of April. It was a stark contrast to the previous vintage. Flavours developed later and at lower sugar levels, and the acidity is characterised by slightly higher malic acids which will fill out and balance the palate.

### 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 – 12.5% Vol.  
Total Acidity – 6.3g/L  
Total Sugars – 4.9g/L