



# MATAKANA ESTATE

NEW ZEALAND

## Matakana Estate Matakana Rose

### VINEYARD

Matakana, New Zealand

### WINEMAKING

Grapes are picked at optimum ripeness and crushed, then held as must for a few hours before being pressed to juice. The juice is clarified and racked, clear and bright, and ready for fermenting with the optimum yeast to show off wonderful red fruit, floral and citrus characters. Fermentation takes around three weeks, and then immediately the wine is settled and cold-stabilised. This style of rose wine spends all its life in stainless steel tanks, never in oak barrels, so as to preserve and emphasise the fresh primary fruit flavours. The wine is ready in August or September of the year it is picked.

### 2019 VINTAGE CONDITIONS

An especially warm and dry vintage in New Zealand's North Island led to amazing quality red grapes, which are riper and more flavoursome than has been seen for some years. The dry summer from Christmas through to harvest encouraged intense flavours and early ripening for our Matakana Vineyard Syrah. Grown specifically for a 2019 Rose, these grapes were picked a full three weeks earlier than usual, due to the perfect summer weather. And, though Syrah can sometimes be a little stubborn when it comes to acid reduction during ripening, this year, the acids are fantastic.

### TASTING NOTE

A beautiful, bright vibrant pink colour, smelling strongly of currant flowers, raspberry and citrus notes. On the palate, the wine is wonderfully dry and crisp, with fruit and floral characters exploding with intense and lingering flavours. Luscious and perfectly balanced, this is a sophisticated and more-ish rose. Try it with baked salmon, as the acidity and flavours ideally complement the richness of the fish.

### SUGGESTED FOOD MATCH

Baked Salmon, cooked shellfish and grilled fish, Asparagus.

### TECHNICAL DETAIL

Alcohol -13.0%  
pH - 3.45g/l  
TA - 5.9g/L  
Residual Sugar - 1.5g/l

