



# Summerhouse Wine Co.

MARLBOROUGH

## Pinot Noir Rosé Marlborough 2016

*Our wines come from unique and inspiring vineyard sites across the various sub-regions of Marlborough. Hidden jewels, remote back breaking vineyards helping us write the next chapter in Marlborough's wine story. Our wines are an obvious reflection of the variety, region and vineyards and show lovely fruit purity and concentration.*

### COOL CLIMATE VITICULTURE & WINEMAKING

Cooler than average temperatures and low rainfall characterised the beginning of the 2016 season. Mid season warmth coupled with a few timely rain events helped relieved drought conditions and kept the vines healthy. Ideal late season, settled, weather allowed us to leave fruit on the vines until the flavours were nice and concentrated.

A combination of both traditional and new world winemaking was used in the making of this Marlborough Pinot Noir Rosé. From a picturesque single vineyard in the Redwood Pass sub-region, the fruit was grown to encourage early ripening and hand harvested in the cool hours of the morning. Once at the winery it was gently pressed and left for a period to macerate, extracting colour pigments from the skins, until colour and tannins were ideal. The juice was then taken off skins and cold settled in tank, inoculated with a specific Rosé yeast and fermented at cool temperatures to retain the lovely red berry fruit flavours.

### WINEMAKERS TASTING NOTE

Our Pinot Noir Rosé is a wine to capture your senses. A beautiful pale salmon pink colour, the wine has a lifted bouquet of fresh raspberries which combines with delicious strawberry and cream flavours and a hint of spice on the palate. This is a dry style Rosé that is wonderfully refreshing and best served slightly chilled.

### CELLARING

Drinking well in it's youth this wine will reward further careful cellaring.

### SUGGESTED FOOD PAIRING

Ideal as an aperitif or paired with a Chicken Provençal or a Greek Salad.

### REVIEW

*New vintage*

#### TECHNICAL ANALYSIS

Harvest Date: 23 March 2016  
Bottling Date: 16 June 2016  
Residual Sugar: 2.8g/L  
pH: 3.69

Brix at Harvest: 21.3  
Alcohol: 13.0%  
Titrateable Acidity: 5.7g/L

