



# 2018 SACRED HILL RESERVE MARLBOROUGH PINOT NOIR ROSÉ

As adventurers and explorers we love seeking out the best vineyards to create our Reserve wines. We team pure, intense fruit from Marlborough with attentive winemaking, to make seriously special wines.

## VINTAGE SUMMARY

Summer in Marlborough was a warm one, so we started picking fruit earlier than normal. We had one short rain event early on, but that was followed by more lovely warmth giving a real boost to flavour ripening over that time. Harvest is always busy in Marlborough but with our range of vineyards across a number of microclimates, we managed to capture vineyards, one by one, at their perfect flavour profile.

As ever, picking dates were critical, with our Pinot Noir fruit being harvested during the dry, late vintage period. The long, hot summer has created a ripe, vibrant fruit profile, deliciously typical of a Marlborough Pinot Noir Rosé.

## WINEMAKER'S NOTE

Our Reserve Pinot Noir Rosé is a light salmon pink colour with aromas of strawberry, wild summer flowers and cream. The palate shows delicious depth of fruit concentration providing great texture. It finishes with a dry, light acidity and length that leaves the strawberry and cream flavours lingering.

## VINIFICATION

After gentle crushing the Pinot Noir juice was run off to tank 12 – 24 hours later. Using a popular technique in the Provence region of France, the juice was then held for three weeks at 0°C with daily stirring to suspend solids and increase palate weight. It was then carefully transferred and warmed in a fermentation tank for two weeks before minimal fining.

## TECHNICAL DETAILS

Variety:	Pinot Noir
Food Matches:	Perfect with platters in the sun
Cellaring:	2 years
RS:	2 g/L
Alcohol:	13 %
pH:	3.63
TA:	5.9 g/L



Marlborough,  
New Zealand

