



# 2019 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

2019 vintage is one of the best we've seen in decades. A combination of the hot summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average. Fruit was in perfect condition across all Marlborough varieties.

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 Rose.

## WINEMAKER'S NOTE

Pale strawberry in colour, our Reserve Pinot Noir Rosé offers aromas of a summer fruit salad with papaya, watermelon and strawberries and cream. The palate is refined and lush displaying intense fruit flavours that lead to a moderate acidity giving a nice dry finish.

## VINIFICATION

The grapes were gently crushed, and the juice left on skins for 12 – 24 hours before being pressed. 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:	Enjoy with antipasto and good friends
Cellaring:	2-3 years
RS:	2.5 g/L
Alcohol:	13.5%
pH:	3.51
TA:	5.3 g/L



Marlborough,  
New Zealand

