



# MARLBOROUGH ROSÉ 2024

Following in the footsteps of our European counterparts, New Zealand has seen a resurgence in the popularity of the Rosé style of wine.

Some would say it is due to the simplicity of the wine style, and the sense of fun associated.

## VITICULTURE

Harvest 2023 was a season characterized by collectiveness, collaboration, tranquility, and winemaking finesse. It began strongly with excellent flowering, leading to the potential for an abundant crop come harvest time.

A classic Marlborough summer saw consistent days with no excessive heat and a slightly lower sunshine total than average. Light yet persistent rain events during berry maturation meant that focused vineyard management was essential to preserve healthy fruit for the harvest. This challenge was well met across the vineyards, resulting in beautifully clean fruit ready for a promising harvest.

## VINIFICATION

The fruit was picked early-March and a percentage was macerated on skins for 4 hours before pressing off. Another proportion was drained off tanks to help with concentration. The wine was fermented very cool (10<sup>o</sup>-13<sup>o</sup>C) to preserve the fruit characters and the bright lively colour. After only a short time on lees (2 weeks) it was racked and sulphured, before being filtered and prepared for bottling.

## DESCRIPTION

Elegant salmon pink Rosé immediately presents notes of luscious strawberries and cream. The palate is beautifully balanced with soft, ripe berry fruit flavours and a lift of acidity on the finish, truly a touch of summer in a glass.

## SERVING SUGGESTIONS

Best served chilled, this is a perfect 'snacking wine' – i.e.: quaff on the terrace with a platter of delicious savoury treats from your local deli.



## TECHNICAL SPECIFICATIONS

(at bottling)

<b>Alcohol</b>	12.00%
<b>Residual Sugar</b>	7.21g/l
<b>pH</b>	3.50
<b>TA</b>	7.2g/l
<b>Oak Treatment</b>	None
<b>Malolactic</b>	
<b>Fermentation</b>	None
<b>Vegetarian</b>	
<b>/Vegan</b>	Vegan Friendly
<b>1st Year of</b>	
<b>Production</b>	1998
<b>Barcode</b>	9416917221062

Estate produced & bottled by:  
Scott Family Winemakers Ltd  
Marlborough  
NEW ZEALAND

A L L A N  
**SCOTT**  
FAMILY WINEMAKERS





41°30'21.6"S 173°51'31.8"E

# ROSÉ VINEYARD

New Zealand - Marlborough - Wairau - Omaka

