



REWA SPARKLING WINES

Our journey is to care for our land
and people. Manaaki whenua,
manaaki tangata, haere whakamua.

REWA SPARKLING WINES

Our méthode traditionnelle sparkling wines are perfect for celebrating and making special moments with loved ones.

TOHU REWA MÉTHODE TRADITIONNELLE ROSÉ | 2016

TASTING NOTE

A delicate salmon pink in the glass, this elegant méthode traditionnelle rosé displays fresh strawberry, hints of ripe stonefruit and underlying notes of brioche and toasted hazelnut. The fine persistent bead and creamy mousse lead to a rich and weighty palate balanced with focused acidity and biscuity complexity derived from yeast autolysis. Elegant integration of primary fruit flavours derived from Pinot Noir grapes lead this generous and rounded wine to a smooth, lively and lingering finish.

WINEMAKING

Once at the winery select Point Noir grapes are gently pressed using our modern membrane press, resulting in low-yields of juice with only a subtle colour pick-up from the skins. The pressed juice is cold settled in tank for around 48 hours until brilliantly clear, before being racked into small stainless steel tanks for fermentation. The fermentation is carried out at low temperatures with a neutral yeast, and once dry the wine is aged on lees for an extended period while undergoing malolactic fermentation. The resulting base wine is then filtered and ready for tirage - or bottling, with the secondary yeast ferment in the bottle (which creates the bubbles) lasting around three weeks. Once all the bottles are finished they are stored away in temperature-controlled warehouse for 26 months on yeast lees, before disgorging with a little reserve Pinot Noir used to create a delicate blush hue.

VITICULTURE

The Pinot Noir grapes for this wine are sourced from the high river terrace blocks that surround our winery located in Marlborough's Awatere Valley. The 2015/2016 growing season in Marlborough began with warm temperatures followed by a very dry December – creating perfect conditions for flowering. Large rainfalls in January relieved the pressure on the vines and warm weather in late summer resulted in even development and ripening, with excellent picking conditions for the harvest that took place on the 16th March 2016.



ANALYSIS: Vintage: 2016 | Alc: 13% | pH: 3.05 | T/A: 7.1g/L | RS: 5.1g/L

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