

2022

# HAWKSHEAD

---

## Pinot Rosé

Sub Region: 100 % Gibbston | Single Vineyard  
Colour: A brilliant crimson tinted Rosé  
Style: Dry in style

### Flavour Profile

This elegantly crimson-tinted and hand-picked Gibbston Pinot Rosé greets you with an alluring bouquet that radiates onto the palate. A tempting array of wild berries, aromatics and crushed red fruit flavours combined with a faint memory of Rose-hip makes this charming wine quietly sincere.

This Hawkshead 2022 Pinot Rosé bursts with flavour, freshness and crisp fruit acidity. The textural mouthfeel and impressive length will surprise you. A sophisticated choice for Lunch or a light Summer dinner.



---

### Winemaking Comments

Hand harvest Date: 25th March 2022  
Pinot Noir Clones: 100% Pinot Noir - Clone 6  
Fermentation: Brix 24.4 - The fruit was de-stemmed and macerated on skins for five days. Pressed and racked. Fermentation lasted one month.  
Yeast: 100% Indigenous (natural)  
Post Fermentation: Wine racked with fine lees to tank for cold stabilisation  
52 % stainless steel | 48% older French oak barrique  
Filtration: Yes - for clarification before bottling.  
Fining: No - Vegan Friendly  
Wine Analysis: PH 3.22 | TA 6.0 g/l  
Alc 13.5% | Res Sugar 2 g/l  
Bottling Date: 5th September 2022  
Wine Maker: Dean Shaw

