

Pā Road

Pā Road Marlborough Sparkling Rose 2022

Winemaker's technical and tasting notes



Vineyards

The Pinot Noir fruit was grown in the Luke and Dick blocks, which are located in the fertile soils of the Wairau Bar sub-region. This vineyard is located just down the road from our Wairau Bar Home Blocks.

These heavy soils generate a lush and healthy canopy, which provides plenty of energy to ripen the Pinot Noir fruit early in the season.

These sites provide ripe red fruit and delicate floral characters.

Winemaking

The Pinot Noir parcels were crushed to extract flavour and colour from the skins, then gently pressed. The juice was fermented cool in a fashion similar to white wine to ensure the delicate aromatics and the pure fruit expression was retained.

The Charmat method was used for secondary fermentation (Secondary fermentation in a pressurised stainless steel tank). This method preserves primary fruit flavours and results in a fine delicate bead.

Food Pairing Suggestions

This delicate Sparkling Rosé would pair beautifully with a range of decadent seafood options. Oysters, clams, whitebait, paua / abalone, crayfish, prawns, white fish and salmon would all go beautifully.

Soft cheeses such as brie and camembert would also complement the bright red fruit notes and effervescent characters of the wine.

Due to its palate cleansing properties, this Sparkling Rosé is also great for BBQs where the rich meat will be contrasted by the clean and crisp finish of the wine.

Resources

For high resolution bottle shots visit www.tepawines.com

Facebook: [/tepawines](https://www.facebook.com/tepawines)

Twitter: [@tepawines](https://twitter.com/tepawines)

Instagram: [@tepawines](https://www.instagram.com/tepawines)

TECHNICAL INFORMATION

Vineyard Source

100% Lower Wairau Valley (Luke & Dick Blocks)

Varieties

100% Pinot Noir

Wine analysis

Alc – 13%

pH – 3.2

T.A – 7.1 g/L

R.S – 15 g/L

Tasting note

Aromatically this wine possesses gentle floral notes of rose petals, complemented by strawberries and cream. This delicious Rosé is delicately structured and generous.

Red fruits carry through the palate, with cranberry, peach, strawberry, and raspberry notes taking center stage.

There is a hint of toasty complexity, and some creamy richness from the lees leading into a dry finish with lingering hints of spice.