

2022 Rosé

Single vineyard derived rosé made from a mix of 80% Pinot Noir and 20% Gamay Noir.

Skin contact for 3 days to extract colour and aromatics. Fermented in 10% old French oak, 90% stainless steel.

The wine was stopped at 1-2 grams of residual sugar for balance and rested on lees for 3-4 months for texture.

The 2022 season was a hot one so there's plenty of aromatics and fruit in this bottle.

Winemaker: Dean Shaw

Tasting Notes

A pretty pink colour showing aromatics of raspberry, redcurrant and Gibbston wildflowers with hints of vanilla spice. A vibrant and freshly textured mouthfeel with a lovely long, dry finish.

Enjoy With

Summer picnics, watermelon and feta salad, prosciutto wrapped melon.

Technical Details

PH 3.3
TA 6.0 g/L
Alc 13%



Mt Rosa

SINGLE VINEYARD / FAMILY OWNED / HAND-PICKED
Gibbston Back Road, RD1 Queenstown, Central Otago | www.mtrosa.co.nz