



MARLBOROUGH ROSÉ 2022

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

Vintage 2022 was a very “new” normal growing and harvesting season for a lot of Marlborough vineyards. Having secured a team of talented cellar hands, the first fruit was met with a great deal of enthusiasm and excitement. A good flowering period, steady and at times very heavy rainfall throughout the season had us employ every bit of viticulture knowledge and finesse. It was crucial to be on top of our vineyard management programme.

Fortunately, we had the ability to call on years of collective experience of growing grapes and making wine across the country. Intricate terroir knowledge and almost daily fruit assessment kept our grapes growing to their full potential.

You can expect every bit of aroma and flavour you have grown to know and love Marlborough for.

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°-13°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)

Alcohol	12.00%
Residual Sugar	12.65g/l
pH	3.61
TA	7.1g/l
Oak Treatment	None
Malolactic	
Fermentation	None
Vegetarian	
/Vegan	Vegan Friendly
1st Year of	
Production	1998
Barcode	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

