



BATCH WINERY

WAIHEKE NEW ZEALAND

Thomas Cuvee Rose

Style: Extra Dry Sparkling Rose

Location: Waiheke Island

Varietals: Montepulciano, Merlot, Syrah, Pinot Gris and Flora.

Its traditional to celebrate the start of harvest by drinking champagne and its even a bit more special for Batch Winery because we begin the harvest by picking the fruit for our sparkling wine. The grapes are hand harvested late February to retain vibrant natural acidity and to produce a fresher lower alcohol wine.

Our Sparkling Rose is a blend of the many varietals found on our vineyards on Waiheke Island, Montepulciano, Merlot, Syrah, Pinot Gris and Flora. The production starts with a classic champagne approach; gentle whole bunch pressing, minimal extraction, cold juice settled and blended. The juice is inoculated with yeast for a long and cool fermentation to produce a crisp fruit driven aromatic wine. The still rose wine is moved to a Charmat tank (a special Italian high-pressure tank for producing sparkling wine), sugar and yeast are added, and the wine is refermented to produce fine sparkling bubbles. The young sparkling wine is matured on lees for a further 3 months. Estate bottled August 2023.

Production: 6000 Bottles (750ml)

Closure: Cork

Alcohol: 11%

Style: Extra Dry

Residual Sugar: <1 g/L

RRP: \$55

Winemakers tasting note:

“Pale apricot, fine beaded effervescence. This sparkling wine is bright and delicate, with aromas and flavours of Melon, Nectarine, Peach, and stone fruit florals. The mousse is soft while the finish is crisp and mineral”.