



EMMA ROSÉ

Hawke's Bay | 2023

*New Zealand artist Emma Bass and Hawke's Bay winery
Trinity Hill present the Emma Rosé.*

Appellation

Gimblett Gravels, Hawke's Bay

Varieties

44% Syrah, 34% Tempranillo,
20% Touriga, 2% Montepuliano

Vineyard

Gimblett Estate

Harvest Details

Picked 9th to 26th March

Alc/Vol 12.0%

RS 4.35 g/L

pH 3.48

TA 8.2 g/L

THE ART

This 2023 collaboration features roses from the garden of the artist's father, a retired cardiologist and childhood supporter of her journey toward promoting healing and wellbeing through nature, beauty and art.

Both Emma and Trinity Hill's creations pay homage to the natural cycle of life - Emma's use of flowers, and the life of a working vineyard, revolve around the cycles of birth, growth, and eventual demise. In Emma's case the flowers she uses wilt and fade, and at Trinity Hill, the vines flourish anew each year; they fade after harvest, hibernate over winter and burst into life again in spring.

WINEMAKING

The grapes were gently pressed with only the "free-run" juice used to produce an elegant wine with finesse and grace. The juice was cold settled for clarification, fermented at cool temperatures in stainless steel to retain fresh varietal characters, then bottled early to capture its youthfulness and vitality.

THE WINE

This wine has aromas of bright fresh violets, forest flowers intermingled with delicate rose petals. The palate is bursting with intense fresh red fruits, plum and spice, with a creamy texture and tangy acidity on the finish that gives the wine vibrancy and freshness.

It is a deliciously light variety that pairs well with niçoise & Greek salads, soft cheeses, or cured salmon.

