



TECHNICAL INFORMATION

Variety

100% Pinot Noir

Single Vineyards

92% Dick and Luke Blocks, Wairau Bar Home Vineyard.

8% Avondale, Upper Waihopai Valley

Wine analysis

Alc – 12.5%

pH – 3.2

T.A – 6.5 g/L

R.S – 2 g/L

Vineyard

The Pinot Noir fruit was grown in the Luke and Dick blocks, which are in the fertile soils of the Wairau Bar sub-region. These heavy soils generate a lush and healthy canopy, which provides plenty of energy to ripen the Pinot Noir fruit early in the season. This fruit was the first fruit we picked. We kicked off our 2023 harvest on a warm summer's day on the 14th of March.

The much cooler Avondale Vineyard located in the upper Waihopai Valley, was picked a full month later on the 18th April and was the last fruit we picked for the season.

Winemaking

The fruit for this wine was gently pressed and the free run juice was fermented cool in stainless steel tanks, in the manner of a modern aromatic white wine.

The backbone of the blend is the beautifully pristine Wairau Bar Pinot Noir which contributes red fruits and florals.

The slower ripening, smaller berried Avondale component adds spice, length, and colour to the wine.

This wine is suitable for vegetarians and vegans as no animal derived fining products were used.

Tasting note and food match

This Pinot Noir Rosé is a very attractive pink rose petal colour. It possesses a complex and perfumed bouquet of peach, crushed red fruits, delicate cherry blossom florals, with some intriguing spice and confectioned notes.

This Rosé is bone dry and textural with a crisp clean finish. Watermelon, strawberries, cinnamon, and star anise flavours are supported by a gentle vein of lingering acidity and a moreish hint of salinity.

For a worthy food match, try serving our Rosé chilled, with rock melon wrapped in prosciutto and rocket leaves. Alternatively, this wine will match beautifully with fresh shellfish like clams, oysters, crayfish or prawns, rich fish like tuna and salmon or charcuterie and soft cheese.

Vintage summary

It was another wet start to the season thanks to the La Nina weather pattern with January and February seeing numerous rain events. The growing season was warm, although down on sunshine hours. Fortunately, the weather gods decided to favour Marlborough this year.

The forecast rains in March and April never really arrived and the nights stayed cool. The grapes ripened slowly to get to target brix whilst retaining their all-important acidity. The wines are ripe, very aromatic, and beautifully balanced.

Awards & Acclaim

- Gold, New World Wine Awards 2023
- 93 Points, Candice Chow for Raymond Chan Wine Reviews
- 94 Points, Sam Kim, Wine Orbit
- 92 Points, Cameron Douglas Master Sommelier

Resources

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