

BRICK BAY ROSÉ 2024



This vibrant, off-dry Rosé offers notes of summer berries and citrus, balanced by a velvety strawberry sorbet mouthfeel and a refined savoury edge. A touch of minerality adds elegance, leading to a lively, lingering finish.

Harvest Date

14th-22nd March 2024

Bottling Date

12th September 2024

Quantity

216 Dozen

Composition

Malbec, Cabernet Franc,
Petit Verdot and Merlot.

Region

Matakana
Waimauku

Alcohol

12.6%

TA

7.2

pH

3.25

RS

5g/L

Tasting Notes: A delicate rose iridescent pink, this elegant wine recalls aromas of red berries, red apple skin and tamarillos, enhanced by floral, spice and citrus notes.

The palate is fresh and silky, suggesting layers of lime, fennel, strawberry, red currants and summer herbs. A velvety, strawberry sorbet mouthfeel is offset by a savoury backbone - this delicious medium-dry wine has a sliver of sweetness balanced by a vibrant touch of salty minerality and a lively, clean finish.

In the Vineyard: Like most North Island regions, we experienced one of the most challenging vintages in our history here at Brick Bay. The lack of sunshine hours in the previous waterlogged winter of 2023 and in fact for much of that year, led to extremely poor bud initiation in 2024. The resulting very light flowering meant our volumes of fruit were extremely low and although the summer eventually arrived, there was little fruit to ripen. Our yield for this vintage was generally the lowest for decades.

In the Winery: Due to our low cropping levels in 2024, we were fortunate to benefit from our winemaker-led collaboration with an addition of Waimauku fruit to augment our Brick Bay volumes, while retaining our signature Brick Bay style.

The grapes were gently pressed, left on their skins for a short time to achieve the desired colour and flavour profile, then vinified at cool temperatures in stainless steel. Stop-fermentation achieved an exceptional fruit/acid/sugar balance in this wine.

Aging Potential: As with most rosés, this wine is designed to drink over the summer following harvest. However, aging accentuates the dried fruit characters. Enjoy chilled with a wide variety of summer food flavours, or simply as a refreshing aperitif.
