

Jackson Estate ALAYNA Pinot Rosé 2024

Winemaker | Matt Patterson-Green

Alcohol 14.24% | Residual sugar 2.01 g/l | pH 3.39 | TA 5.1 g/l



Tasting Notes | On the nose subtle notes of rose petals and fresh ripe melon shine through. Followed by a perfectly textured and layered pallet showing flavours of white and red currents, pink grapefruit, and just a touch of ripe melon sliding into a fine finish with crisp and fresh acidity.

Vineyards | Fruit for the Alayna Rosé was sourced from our Gum Emperor vineyard in the Southern Waihopai Valley system.

Weather | 2024 was a very gracious vintage. With long warm days and lingering cool nights we saw perfect ripening conditions resulting in ripe, balanced, and perfect fruit at harvest.

Harvest | Fruit for the Rosé was harvested in one pick early in the morning to ensure nice cool temperatures in the fruit once it arrived at the winery.

Vinification | The rows selected for this Rosé were harvested early in the morning and then destemmed into tank where it was allowed to sit on skins for 6 hours. The lightly coloured juice was then drained via the Saignee method to Stainless steel tank. This was then settled, racked, warmed and inoculated with a rosé specific yeast. The juice was then fermented cool to ensure the wine retained its bright aromatics and freshness prior to leaving it to sit for a period of time on light lees to build texture, before preparing for bottle.

Gourmet Pairings | Rosé wines like the Alayna Pinot Rosé pair particularly well with lighter, fresh dishes that have a balance of acidity and sweetness. Think about pairing it with vibrant summer salads, seafood, or grilled vegetables. Try a Watermelon, Mint and Feta Salad, or Grilled Shrimp Skewers with Lemon and Herb Marinade.

Cellaring & Serving | Serve rose around 8-12 degrees Celsius & consume within 3 days (with the cap on and in the fridge). Cellaring potential, best enjoyed early or up 3-4 years kept around 12 - 15 degrees Celsius.

