

Novum



Vineyard

This is a serious Rosé.

So often a Rosé is made from excess/or lack lustre fruit that has come from an over cropped vineyard. Novum Rosé is the antithesis of this. Every part of this wine has been carefully considered to make not only the best Rosé but also to illustrate a sense of place.

Quarters Vineyard is an exceptional vineyard that was planted 30 years ago solely with pinot noir. It has all the hallmarks of a great vineyard - close planted, low yielding and when the years allow, dry farmed.

Much emphasis has been placed on the vineyard being dry farmed. The sole purpose of this is to encourage the vine roots to grow deeper into the soil, limiting the uptake of nutrients, minerals and water to what is only immediately available. In other words, the fruit after 30 years should taste like Quarters Pinot Noir, not Marlborough Pinot Noir.

With this wine we have taken the 'terroir' approach that is typically associated with Pinot Noir and extended it to include Rosé. The result: A sophisticated, nuanced, & concentrated Rosé.

Season

The 2024/2025 was a season blessed with generally favourable conditions for growing grapes. Summer offered good sunshine and warmth for ripening, followed by extended dry periods in late summer and autumn producing optimal conditions for flavour development, aromatic

intensity whilst retaining a crunchy acidity. 2025 could almost be viewed as a perfect season.

"Happily - after two tricky vintages that kept us on our toes throughout the entire growing season - the 2025 harvest was by comparison measured and calm. March saw warm, sunny days that allowed us to harvest our grapes at exactly the right time. Our 2025 vintage wines are displaying all of the hallmarks of a classic Marlborough vintage." William Hoare

Winemaking

As with all Novum wines, the fruit for this wine was hand harvested in the early morning, then destemmed and crushed into a stainless fermenter. 10% of the volume of juice was saignéed off the pinot noir fermenters, (to saignée - is the process where the fresh running juice is drained from a tank filled with partially crushed berries), and transferred to two separate tanks for fermentation. The juice was fermented at 14 degrees Celsius to protect the bright fresh berry flavours in the juice. Post fermentation the wine was blended and filtered prior to bottling in August 2024.

Tasting Note

With a captivating translucent soft pink hue, this is a dry style of Rosé made from Pinot Noir grown in Marlborough. Delicately scented, with appealing bright wild berry, white stone fruit and hints of spice on the nose. The wine shows complexity on the palate. Initially fresh and vibrant, with white peach, spice, raspberry flavours, it is deliciously juicy through the mid-palate, well-balanced with some textural weight, followed by a long, lively, lingering finish. This is a great wine share and to enjoy with or without food, anytime of the day or night.

Wine Analysis

Alcohol	12.5%
pH	5.7
Residual Sugar	<1.0g/L
Composition	100% Pinot Noir
Cellar	2-3 years
Winemaker	William Hoare

