



MELTON ESTATE

ROSÉ

2025 CANTERBURY



Winemaking Notes

Produced from premium North Canterbury Pinot Noir, this rosé was crafted to emphasise purity of fruit and subtle texture. The fruit was gently crushed, with 24 hours of skin contact to achieve its delicate colour and aromatic lift. Fermentation took place in stainless steel to retain freshness, before the wine was filtered and bottled in September 2025.

Production: 1,344 bottles

ALC: 12.5%

Dietary: Vegetarian, Vegan, Dairy Free and Gluten Free

Tasting Notes

A bright, delicately styled rosé with a pale blush hue. Aromas of fresh strawberry and raspberry are layered with subtle creaminess and a hint of flinty minerality. The palate is crisp and refreshing, with fine acidity and a gentle softness that carries through to a clean, balanced finish.

Cellaring Notes

Drinking beautifully now and will continue to develop over the next 3–5 years. Available from the Melton Estate Cellar Door and via online orders at www.meltonestate.co.nz.

For more information about Melton Estate Wine email wine@meltonestate.co.nz or call us on (03) 347 4968.