

# CABLE BAY Pinot Noir rosé

## 2025 Awatere Valley, Marlborough

### CABLE BAY

VINEYARDS

At Cable Bay Vineyards, our philosophy centres on crafting premium, boutique wines that embody the unique character of the vineyard sites they originate from. Guided by a commitment to quality and sustainability with minimal intervention, our wines are a true reflection of the land and the care we put into every step of the process. We believe that great wine starts in the vineyard. Our passionate team, led by the owner, focuses on ensuring that each grapevine is nurtured to its fullest potential. From vineyard management to the final pour, every decision we make is informed by our respect for the environment and the unique terroir of our regions.

#### TASTING NOTE

The 2025 vintage displays a beautiful salmon hue, its vibrancy echoed by an expressive aromatic profile of ripe peach, strawberry leaf, dried herbs, and honeysuckle. The palate is light, refreshing, and elegantly textured, with impressive concentration for a rosé of this style. Flavours of blood orange and watermelon rind flow through the mid-palate and extend into a long, lingering finish.

#### VINEYARDS & VITICULTURE

Our meticulously chosen, estate-owned vineyards occupy a series of graceful natural terraces that lead down toward the Awatere River. These privileged sites enjoy the region's characteristically low rainfall and low-vigour alluvial gravel soils, which impart exceptional texture, purity, and minerality to the wines. The vines are planted at high density, naturally restricting yields and enhancing concentration, balance, and finesse. Farmed under regenerative viticulture principles, the vineyards are nurtured with an unwavering commitment to soil vitality, ecological resilience, and the long-term expression of its unique terroir.

#### WINEMAKING

The grapes were harvested in the cool early hours and brought directly to the winery. The fruit was destemmed and pressed immediately. Fermentation and maturation were carried out in stainless steel to preserve freshness. Further ageing on lees was done for six months prior to bottling.

VARIETY	100% Pinot Noir
VINTAGE	2025
REGION	Awatere Valley, Marlborough
VINEYARD	Rocky / Cinders Vineyard
HARVEST DATE	7 March
YIELD	0.5 kg/vine
ALCOHOL	12.0%
SWEETNESS	Dry
ACIDITY	6.8 g/L
VINIFICATION	Fermented in a stainless steel vat and aged on lees for 6 months
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 3 years
REVIEWS	91 Points – Cameron Douglas MS

