

TWR

TE WHARE RĀ



Marlborough
VINEYARD & WINERY
EST. 1979



TWRWINES.CO.NZ

TE WHARE RĀ 2025 ROSÉ (ORGANIC)

SINGLE VINEYARD 5182

We have always aimed to make wines across the board that are amongst the best of the best and in 2015 we turned that unwavering quality focus to Rosé with our first ever release from Te Whare Rā. We spent several years refining our style and the winemaking techniques we felt gave the best results - and so it has been hugely rewarding a decade on to see that we are now being consistently recognised as making one of the best Rose's from New Zealand. We are sure that this 2025 will be a worthy successor to our previous releases! This release is made solely from our certified organic home block at Te Whare Rā. Our focus here is to make a Rosé we love drinking and that is a classic, dry, savoury style. This is based on Pinot Noir with sneaky little x factor from some Syrah as well. This release is made solely from red varieties and is from specific blocks in our vineyard that are purpose grown for making Rosé.

Winemaking: The fruit for this was picked over several days in order to capture all the different spectrums of red & blue fruit characters we were wanting. All the fruit was hand-picked, and hand sorted and then destemmed and left on skins in the press for a quick, cold maceration. After some time soaking on skins, we then put them through a gentle press cycle. We prefer this to making Rosé by saignée methods as we feel it gives more structure and more length of flavour. We prefer cool fermentation for Rosé to help retain all the great berry aromatics. All parcels were given time to rest on ferment lees for added texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: The 2025 Rosé has gorgeous, lifted aromas of spring strawberry, and ripe raspberry in addition to some blue fruits, and pretty floral notes and hints of savoury. These follow onto flavours of fresh summer berries & blue fruits plus hints of mulberry and spices. The fruit and floral notes are balanced by some very attractive savoury complexity and ripe juicy acid. This Rosé is purposely made in dry savoury style, which combines vibrant fruit with texture and weight resulting in a delicious refreshing combination. We feel that this Rosé is the perfect pairing for a summer picnic or barbecued anything!

Vintage: Warm and sunny conditions in late spring and the start of December (the warmest on record) meant that we had favourable flowering conditions this year. As is becoming the norm our results and harvest timings were different than the greater Marlborough region due to our laser focus on quality over quantity. We did detailed yield assessments of yield across all our blocks at several times during the growing season to make sure we had the right vine balance to ensure quality. So all blocks were shoot thinned and bunch thinned and had several leaf plucking passes too. January 2025 was quite cool but then February and March gave us lovely even, settled weather and our summer rainfall was about half the LTA.

This long, dry and even growing season meant that our harvest dates were around our LTA and were nice and evenly spread out with our first pick on the 10th March stretching through to 9th April. This meant we had the time to give each pick the attention to detail it required to get the best result. The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2025 Rosé is enjoyable to drink now and will also benefit from careful cellaring for 2-3 years.

TECHNICAL DATA

Fruit Source:	Te Whare Rā home block	Residual Sugar:	Dry
Variety:	Pinot Noir	Production:	461 cases
Harvest Date:	10th March & 2nd April 2025	Cellaring:	2-3 years

Alc 13.1% vol pH 3.26 TA 6.0g/L