



VILAURA 2022 Marlborough - Rosé

Tasting note

A subtle cherry hue with a fine persistent mousse carrying aromas of pomegranate and candied apple. The palate leads a fine mineral persistence with hints of quince and brioche all layered over a fine seam of raspberry sherbet acidity. Extra brut in style, this dry Methode Traditionelle is best enjoyed as an aperitif, to accompany an entree course or paired with a delicate desert.

Viticulture

Predominantly Pinot Noir 10/5 with Chardonnay Clone 95

Hand harvested as whole bunches from the Lower Wairau plains of Marlborough.

Picked on the 10th of March 2022 at 19.0 Brix, 11.20 g/L Titratable Acidity & pH 3.24.

Winemaking

Whole bunch pressed to no more than 580L/tonne.

Inoculated with a pure Champagne yeast strain isolate.

Cold fermented and matured in seasoned French oak barriques.

Complete Malolactic fermentation.

Assembled and Tiraged within 8 months from harvest.

Technical Summary

Classification - VINTAGE (minimum 36 months Sur lee), Single vineyard.

Recently Disgorged - See bottle for Tirage & Disgorgement date.

Dosage - 2.0 g/L

Alcohol - 12.5 %

Format - 750ml & 1,500ml

RRP \$59.00 (750ml) & \$129.00 (1,500ml)

Recent Accolades

No submissions to wine critics or shows to date