Generations of flavour

FORREST

Brix at Harvest 21.4 average

pH	3.58	Planting Density	2.5 × 1.5m rows
T.A.	5.4 g/l	Trellis system	2 Cane VSP
RS	2.6 g/l	Yield	6.1–7.7 tonne/ha
Alcohol	13%		



Rosé — 2026

Vineyard Sites

This Rosé wine was drawn from 4 vineyards located around Renwick in the Wairau River Valley. Whilst all have their own characteristics, they share in common the Wairau plains, gravel-rich, free draining and devigourating soil profile.

Vinification

Our Rosé is a blend of Pinot Noir and Malbec. Each small parcel of fruit harvested in the cool of early morning, crushed/destemmed, then given a brief 4-6 hour cold soak to extract just enough “lipstick red” colour. The juice was cold settled and then cool fermented prior to blending and finishing for bottling in August.

Tasting Notes

Alive on the nose with strawberry, raspberry fruit flavours and just a hint of dry herbs – sage, thyme and rosemary. It’s ripe and fruity, yet crisp, refreshing and dry. Perfect for a warm summers day “al fresco” lunch – smoked meats, aged cheeses, crisp salad and herb focaccia.