



<b>WINE:</b>	Montepulciano Rosé 2015
<b>REGION:</b>	Nelson
<b>STYLE:</b>	Dry
<b>VINEYARD:</b>	Fruit for this wine has been sourced from a vineyard near Brightwater, grown on a gentle clay based hillside. Big loose bunches are typical for this variety as well as their late ripening. With more frequent rainy periods at the end of vintage we decided to pick the grapes while they are still healthy and make use of the delicate fruit characters by turning them into a Rosé.
<b>WINEMAKING:</b>	After receiving the fruit it was left sitting on skins for about half a day and then gently pressed them. The deeply red coloured juice was chilled and left to settle for several days before adding yeast. A cool and slow ferment to dryness made sure the delicate berry flavours are preserved and with some extended fine lees contact the wine picked up some extra complexity.
<b>APPEARANCE:</b>	Blush red with almost purple hues
<b>FIRST IMPRESSIONS:</b>	Berry flavours and a little stonefruit leads to refreshing dry finish that has a silky yet lingering full body.
<b>PALATE:</b>	Very enticing with a range of dark and red berries ranging from cassis to raspberry. The wine is dry but with a complex structure of stonefruit and some soft tannins the wine shows remarkable complexity.
<b>ACCOMPANIMENTS:</b>	A great wine to share over light lunch, as a start to a barbeque or with salmon dishes.
<b>TECHNICAL NOTES:</b>	
<b>Harvest date:</b>	24 <sup>th</sup> April 2015
<b>Winemaker:</b>	Stefan Heinrich
<b>Alcohol:</b>	12.0%v/v
<b>Residual sugar:</b>	1.6 g/L
<b>Acidity:</b>	6.6 g/L