

esk valley.

HAWKES BAY ROSÉ 2017

AWARDS & ACCOLADES

4 stars - Winestate Magazine 2017

VINEYARD DESCRIPTION

This wine is produced from two cooler inland Hawkes Bay vineyards, each selected for its ability to produce full flavoured and elegant Rosé. The vines are grown on stony river terraces and managed intensively with both shoot and bunch thinning practised, allowing us to pick full flavoured grapes at low sugars in our pursuit of an elegant and dry style Rose.

WINEMAKING

The individual vineyard parcels were pressed immediately upon arrival at the winery, resulting in juice with little colour or tannin pick up. After settling, bright fermentation was conducted at cool temperatures in an effort to retain the vibrant red fruit flavours we seek in our Esk Valley Rosé. The ferment was stopped when almost dry, leaving a small quantity of residual sugar to balance the natural acidity of this cool climate wine. Filtered soon after fermentation, the finished wine was bottled early to retain its freshness and vibrancy.

WINEMAKER'S COMMENT

This dry style Rosé is widely regarded as new Zealand's premium Rosé, having won many awards since its first vintage in 1991. It is an excellent choice with most food styles or as an aperitif. Aromas and flavours of strawberry, red currants and peach predominate in this full flavoured, elegant and delicious wine.

FOOD MATCH

This is a very versatile wine. Serve chilled and enjoy with salmon, smoked fish, cured meats, pork or white meat dishes. Also great as an aperitif.

IDEAL DRINKING

Enjoy while young and fresh. 2017 - 2018

TECHNICAL DETAILS

Region: Hawkes Bay
Variety: Merlot 97%, 1.5% Malbec, 1.5% Syrah
Oak Use: NA
Alcohol: 12.5%
pH: 3.3
Total Acidity: 8.0g/L
Residual Sugar: 3.0g/L
Barcode:



May contain milk.
Contains sulphites. Suitable for gluten free diets.
www.eskvalley.co.nz