



This wine is created from grapes grown at the highest altitude vineyard in the Wairau Valley. This is a unique subregion of the world famous Marlborough wine region.

The individuality and purity of this wine comes from its sub-alpine environment with its extremities in temperature. Icy winters and summers with cool nights and hot days develop grapes of exceptional character and elegance. It is crafted in the vineyard and is an expression of time, place and people and is a beautiful balanced wine.



Our family vineyards are all certified 'sustainable' and as of early 2011 have been farmed 'naturally'. We care for our land under the guiding Maori principles of *Kaitiakitanga* (Guardianship, protection and preservation of the Earth). The way we farm is good for you, good for us and good for the planet.



ALPINE VALLEY ROSÉ 2011

MARLBOROUGH
NEW ZEALAND

Colour Sparkling watermelon pink.

Nose Bright fruit aromas lift from the glass to create the sensation of summer in a bottle. Sweet fermentation esters add further delight to this tantalisingly attractive wine.

Palate A sensational experience of tantalising summer berry fruit flavours and textures. This is further enhanced by a perfectly balanced residual sugar that gives the palate lift and length and complements the refreshing acidity.

Vineyard Region The fruit for this wine was sourced from our vineyards in the Upper Wairau Valley of Marlborough.

Vineyard conditions Leading up to the 2011 vintage in Marlborough, the weather conditions were ideal for optimising the attributes of our vineyard. The large diurnal fluctuation in temperatures experienced by the Rewa Vineyard provided perfect conditions for creating intense flavours while retaining fine acidity and elegance in this wine.

Winemaking The fruit was harvested during the evening in the cool of autumn to ensure the essence of the vineyard was captured. After being gently

de-stemmed, the Pinot Noir fruit was allowed to cold soak for 24 hours to extract the beautiful colour and the essence of the fruit flavours that are the hallmarks of this wine. Fermentation was carried out at low temperatures with yeast strains selected from the south of France for their ability to enhance rosé flavours and mouth feel.

Winemaker Evan Ward

Grape variety 100% Pinot Noir

Maturation 100% stainless steel fermentation

Wine analysis

Alc Vol: 13.4%
Acidity (TA): 6.70g/l
pH: 3.48g/l
Residual sugar: 5.5g/l

Peak drinking 2011—2012

Will continue to develop for a further two to three years from vintage date. Serve well chilled.

Suggested food match

Caesar salad

Awards New release