

## **MOUNT RILEY 'THE BONNIE' PINOT ROSÉ 2017**

### **WINEMAKERS NOTES:**

Our Pinot Rosé was made from a mixture of pinot noir and pinot gris grapes. The pinot noir grapes were crushed and destemmed and held in our press for 24 hours before being gently juiced to tank. Hand selected parcels of pinot gris grapes were chosen to blend into the tanks before fermentation was prompted by the introduction of carefully selected yeast strains. This delightful blend was fermented at cool temperatures to encourage and preserve its bright, lifted aromatics.

### **TASTING NOTES:**

*Colour* Pale pink (salmon)

*Bouquet* Bright and fresh with aromatics of strawberry, redcurrant and candied cherry with hints of floral and vanilla

*Palate* Dry in style with delicate red fruit and refreshing acidity. The sweet fruit is well balanced by a touch of tannin providing texture and length

*Drink* Drinking well immediately; this wine can be enjoyed until late 2019. Great on a summer afternoon matched with crayfish, salade nicoise or simple cold cuts while on a picnic

### **TECHNICAL INFORMATION:**

Grape variety: 50% pinot noir & 50% pinot gris

Origin: Marlborough, NZ

Alcohol: 13%

RS: 6 g/L

TA: 5 g/L

