

## **MOUNT RILEY ‘THE BONNIE’ ROSÉ 2025**

### **VINTAGE**

The 25 season began early, with an excellent flowering period leading to full bunches and initial estimates pointed towards higher than average yields. Fortunately, the weather in the run up to harvest was very kind. Sensational dry conditions from Christmas through to harvest ensured there were no disease issues. Cooler temperatures throughout January and February were beneficial in slowing down sugar accumulation and extending the ripening period allowing a longer hang time laying the foundation for more aromatic intense fruit

### **WINEMAKERS NOTES**

Our 2025 Rosé was made from 100% Pinot Noir grapes. Harvested in the cool hours of the morning to retain freshness and vibrancy, followed by direct pressing without maceration to achieve the perfect flavour balance and pale blush colour.

### **TASTING NOTES**

- Colour*      Pale pink (salmon)
- Bouquet*     Bright and fresh with aromatics of strawberry, nectarine, crunchy apple and lemon peel aromas
- Palate*        Dry in style with delicate red fruit and refreshing acidity. The palate delivers juicy fruit with a fine texture and zesty acidity
- Drink*         Drinking well immediately; this wine can be enjoyed until late 2027. Great on a summer afternoon matched with crayfish, salad nicoise or simple cold cuts while on a picnic

### **TECHNICAL INFORMATION**

Grape variety: 100% Pinot Noir  
Origin: Marlborough, NZ  
Alcohol: 13.0%  
RS: 3.9 g/L  
TA: 6.64 g/L  
PH: 3.26



