

BLADEN
HAND-CRAFTED WINES



PINOT ROSÉ 2016

Grapegrowers: Chris and Dave Macdonald

Location: Bladen Vineyard, Conders Bend Road Renwick, Marlborough

Specifications: **Alcohol:** 13.5 %
Residual Sugar: 6.0 g/L
pH: 3.44
Titrateable Acidity: 5.9 g/L

Viticulture: **Climate:** Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Soils:
Silty loam over river gravel

Training:
Standard vertical trellis

Harvest Date:
7th April, 2016

Tasting Notes: **Colour:**
Salmon-blush with a pink hue

Nose:
Bright red fruits such as strawberry and raspberry, notes of watermelon, peach and fresh cream.

Palate:
A medium bodied wine with a soft, poised texture and ripe berry fruit flavours. There is a long length of flavour.

Cellaring:
This wine is made to be drunk now, but can be cellared for 1-2 years

Serve:
Lightly chilled

Suggested Foods:
This is a just off-dry Rosé, suited to pairing with food. Try serving with smoked fish, pâtés, or fresh summer salads.

Winemaking: The grapes were hand pick, then de-stemmed and held in the press for 2-4 hours. After gentle pressing and settling, the clear juice was then racked and cold fermented using selected yeast strains to preserve the varietal fruit flavours. The ferment was carried out in stainless steel. Bottling date; 15th July, 2016

Winemaker: *Rowan Langdon*