



Bannock Brae

2016 Cathy's Rosé

Winemaking

The grapes were harvested early in the season to capture the fresh acidity that gives the wine great length. The grapes were crushed and destemmed into holding bins and left to cool for two days before pressing. The extended skin contact gives the Rosé its beautiful colour. Fermentation was done at cool temperatures in a small stainless steel tank in order to preserve the vibrant and lifted aromatics.

The winemaker is Jen Parr.

Tasting Notes

Alcohol: 13.72 % w/v

Residual Sugar: 6.4 g/L

pH: 3.45

Titrateable Acidity: 6.4g/L

Strawberries and redberries lead the way with a smoky top note. Darker in the mouth, blackcurrant and strawberry becoming more evident. Quite fine in the mouth as the strawberries take the lead.



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