

2017 Sophie's Kiss Rosé





TASTING NOTES

"Wonderful aromas of rose petals and summer berries introduce this fresh and gorgeous Pinot Noir Rosé. With just a hint of sweetness, it is beautifully balanced, displaying flavours of fresh strawberries and cream. The palate is mouthfilling and rich leading on to a long luxurious finish."

WINEMAKING

This wine is from Pinot Noir grapes grown on our sustainably certified vineyards. The vines were carefully shoot thinned and leaf plucked to give the berries optimum exposure to the sun. Slow to ripen bunches were removed by hand thus ensuring the grapes were perfectly ripe at the time of picking.

The grapes were hand-picked then destemmed into our small Pinot Noir fermenters. After 24 hours of cold soaking free-run juice was bled off and transferred to a stainless steel tank. There it was cool fermented with neutral yeast to maximise varietal aroma and flavours and stopped when the residual sugar was 6 gm/l. After 30 days on yeast lees the wine was assembled and bottled.

In celebration of our wonderful Nelson summers we have created this exuberant Rosé named after our daughter Sophie!

No fining agents used, suitable for Vegans

5 Stars (93 Points) – Sam Kim, Wine Orbit 5 Stars – Peter Saunders, Wine Writer

NEW RELEASE



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