



LET'S START
SOMETHING
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WINEMAKER'S NOTES:

2008 PANSY! GISBORNE ROSÉ



DESCRIPTION

Made from Merlot grapes sourced from the Gisborne region of New Zealand, this wine is brimming with inviting aromas of lifted summer fruit. The palate is loaded with strawberries and cream and full of sweet, summer berry fruits. This easy drinking Rose is an ideal apéritif or summer sipper and, like life, Pansy! was made to enjoy now!

VINIFICATION

The 2008 Pansy! Rosé is made from Merlot grapes sourced from selected vineyards in Gisborne.

Grapes were harvested and destemmed. The juice then soaked on skins for four hours and then pressed. Clarified juice was fermented cool with selected yeast strains to retain the primary varietal characters. The final blend was then stabilised, filtered and then bottled January 2009.

COLOUR

Pretty pink.

NOSE

A fabulous nose brimming with lifted summer fruits.

PALATE

Ripe and juicy, loaded with strawberries and cream, this Rosé is full of sweet summer berry fruits.

CELLARING

Drink now!

FOOD MATCH

This easy drinking Rosé is an ideal apéritif or summer sipper.

HARVEST DATE:

March 2009

VINEYARDS:

Gisborne,
New Zealand

VARIETIES:

Rosé

HARVEST ANALYSIS:

PH: 3.4
TA: 7.5 g/l
Brix: 22.5

WINE ANALYSIS:

PH: 3.35
TA: 6.13 g/l
Alc: 13% vol
RS: 5g/l