2017 ROSÉ OF PINOT NOIR

Established in 1994, with vineyards strategically sited throughout Marlborough’s Wairau Valley, Wither Hills has always been dedicated to the philosophy that exceptional wines are ‘created in the vineyard’. Named after the landmark Wither Hills range that borders our vineyards, our expert team grow and craft exceptional wines that reflect our unique sense of place. Complex and full of character – this is the beauty of Marlborough in a glass.

WINEMAKING
Strategically situated vineyards were chosen for this 100% Rosé of Pinot Noir from the Wairau Valley. Fruit was harvested at optimum ripeness for a fresh vibrant style of Rosé. Berries were gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics and flavors. After fermentation, the wine remained on light yeast lees to enhance palate feel and structure. The wine was then racked, blended, filtered, and bottled to retain & capture the lovely freshness of Marlborough Rosé.

VITICULTURE
Marlborough experienced slightly warmer than average temperatures early in the season. With a mixture of early bud burst and warmer conditions, we expected to have earlier flowering, although this did not eventuate. From veraison till harvest there was significantly more rain in the 2017 vintage period than we had experience for many years. The average rainfall in Marlborough over harvest is 1.90 inches. In the 2017 season we had 5.17 inches. So well above average. As such, we made the decision to pick certain blocks early so we could maintain the fresh fruit flavors that is expected of the Marlborough region. Although the brix (sugar) levels were lower than normal, flavors were vibrant and we were very pleased with the fruit than came into the winery. Our Rosé has good structure and bright red fruit flavors, as well as rich, creamy texture. It would be fair to say that 2017 had some challenges, but we rose to the challenge to get the very best out of the fruit and made stellar 2017 wines.

WINEMAKER’S TASTING NOTES
“Bright watermelon pink in color is immediately appealing for this 2017 Rosé of Pinot Noir. This wine is refreshing and dry in style. Perfumed aromas of rose petals, wild strawberries, summer berries, and white peaches. The palate carries on those delightful summer berries, displaying fresh red fruits with subtle creamy texture and superb length balanced nicely with a refined acid backbone. This dry style Rosé is the perfect accompaniment to beautiful summer days.” Sally Williams, Winemaker

TECHNICAL INFORMATION:
Alc / Vol: 12.5%. Brix @ Harvest: 20.5 – 22.5.
P pH: 3.5. Titratable Acidity: 5.6.
Residual Sugar: 4.5 g/L.