



Reviews & Accolades

ROSÉ 2017

PETER SAUNDERS

Peter Saunders, September 2017

5 Stars

Very nice, subtle rose, tasting near dry and with the freshness we would expect after half a year. A delicate, after-work style or afternoon wine with antipasto or light finger food on a lazy weekend; through 2018.

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Gold Medal

INTERNATIONAL COOL CLIMATE WINE SHOW

June 2018

Silver Medal & 91 Points

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Sam Kim, October 2017

4.5 Stars & 91 Points

It is attractively fruited and beautifully fragrant on the nose showing watermelon, strawberry, rockmelon and apple blossom aromas. The palate is lively and refreshing, and delivers youthful fruit flavours with fine texture, wonderfully supported by bright acidity. Lovely balance and harmony, and offers terrific drinking. At its best: now to 2019.

WINENZ MAGAZINE

Summer 2017 - 2018

4 Stars, Top Wine & Top Value

Simon Nash: Nice colour, bright. Dry, quite grippy. Nice mouth feel, good texture, berry character. Good length, creamy elegance.

Dave McKee: Pale salmon, cherry/plum fruit. Residual sugar/acid balance is good and finishes bright and fresh. Best of all, it has a long finish.

Barry Riwai: Lifted red nose, berry fruits. Very clean and crisp yet fully ripe. Some good fruit here that gives fruit sweetness without sugar sweetness. Great carry of flavour.

4 Stars & 18.0- / 20 Points

Bright, very pale salmon-pink colour, lighter on the rim with purple tints. The nose is fresh with fragrant aromas of strawberries and cream melded with lifted red florals and some confectionary element. There is good depth to the aromatics. Dry to taste and medium-bodied, the palate has delicate flavours of strawberries and cream with soft red floral notes and confectionary nuances. The fruit forms a gently concentrated core and line, with building fruit intensity. The wine flows smoothly with positive drive, carrying to a lingering, fragrant finish of florals and confectionary. This is a delicately flavoured dry rosé with strawberries and cream notes entwined with floral and confectionary elements on a gently concentrated, smooth palate. Serve as an aperitif and with canapes and antipasto over the next 2 years. Pinot Noir fruit from two sites in Rapaura, pressed without skin contact and cool-fermented to 13.0% alc. and 0.3 g/L RS.