



Single Estate Rose 2025

Tasting Note

This Marlborough, vegan friendly Rose shows wonderful summer fruits of raspberry and strawberry with hints of melon and blackcurrent leaf. Well balanced with a long refreshing mineral finish.

Harvest

The 2025 vintage in Marlborough was driven by an early, warm start and consistent conditions across the region's sub-regions. Budburst occurred a week ahead of the long-term average, thanks to a mild, dry spring. A single light frost in September was expertly managed, with minimal disruption. Early summer brought well-timed warmth and rainfall, powering strong canopy development and delivering excellent flowering and fruit set by December. Cooler conditions in January and February locked in natural acidity, while a warm, dry March extended a slow, even ripening - classic 'Indian summer' conditions. With extended hang times of up to 120 days, fruit was harvested in excellent condition, combining flavour concentration and balance.

Winemaking

Machine-harvested fruit was gently pressed before undergoing cool fermentation in stainless steel to capture vibrant fruit purity. The wine was matured on fine lees to enhance texture and palate weight, before racking, blending, and gentle filtration. This wine is accredited vegan friendly.

Technical Specs

Winemaker	Andrew Hawker
Alcohol content:	12.07%
TA:	6.65 g/l
pH:	3.36
Residual sugar:	2 g/L
Region:	Marlborough
Dietary info:	Suitable for gluten free & vegan diets

Food Match

Serve chilled. Enjoy with good company over a generous platter of fresh fruit, vegan cheese and nuts.

