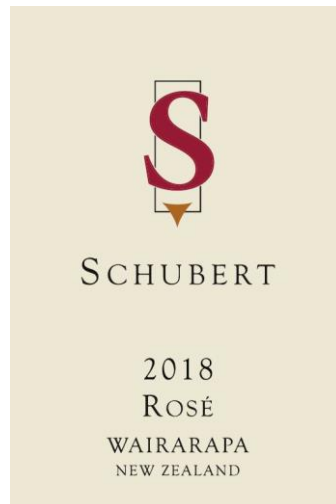




SCHUBERT



2018 ROSÉ

VARIETY: Pinot Noir

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A friendly frost-free spring and a warm, dry, early summer lead to a hot January and February.

DATE OF HARVEST: 13th & 14th March 2018

HARVEST & VINIFICATION: Hand-picked, de-stemmed and cold-macerated on skins for 5 hours then pressed. Fermented in stainless steel tanks under influences of various yeasts and temperatures. Racking by gravity only to keep maximum freshness of remaining fermentation-CO₂.

DATE OF BOTTLING: 11th October 2018

ALC: 13.0% VOL

TASTING NOTES: A beautiful French style pale Rosé with fragrant aromas of strawberries and cheesecake with white chocolate and hints of spice and marzipan. On the palate an expressive structure of early season strawberries, rhubarb and white peach, underlined by refreshing citrus notes with a delightful long, crisp and textural finish.

DRINKING TEMPERATURE: 5-8 °C

CELLARING: Now to 4 years

