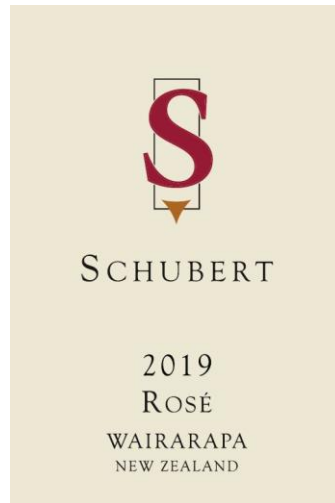




SCHUBERT



2019 ROSÉ

VARIETY: Pinot Noir

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Spring frosts and wet flowering conditions resulted in reduced yields. By January the soil dried out and vintage conditions became very favourable.

DATE OF HARVEST: 31st March 2019

HARVEST & VINIFICATION: Hand-picked, de-stemmed and cold-macerated on skins for 5 hours, then pressed.

Fermented in stainless steel tanks. Gentle racking by gravity to maximise the freshness of the wine.

DATE OF BOTTLING: 29th November 2019

ALC: 14.0% VOL

TASTING NOTES: A pretty light coral hue with fragrant aromas of white lilies and rose petals with underlying hints of spice.

On the palate an expressive structure of ripe strawberries, pomegranate and peach, underlined by vibrant citrus notes and spice. A classical European style Rosé with a delightful long, crisp and textural finish. Dry, well balanced and complex.

DRINKING TEMPERATURE: 5-8 °C

CELLARING: Now to 4 years

