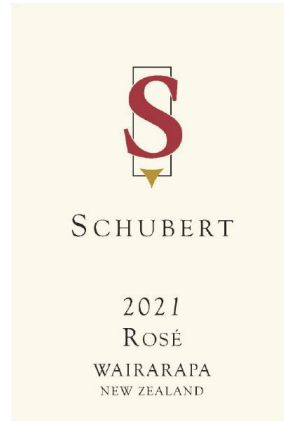




SCHUBERT

---



## 2021 ROSÉ

VARIETY: Pinot Noir

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Spring frosts and less than ideal flowering conditions led to poor fruit set. A dry and not too hot summer brought favourable ripening conditions.

DATE OF HARVEST: 19<sup>th</sup> March – 13<sup>th</sup> April 2021

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

DATE OF BOTTLING: 21<sup>st</sup> October 2021

ALC: 13%

TASTING NOTES: A creamy yet light companion for even the hottest summer days, this classic French style Rosé is a real eyecatcher.

Despite its soft antique rose cast, it is full of flavours. Red vineyard peach and apple blossom harmonize in the nose and the palate awaits with a combination of fresh Strawberries, a hint of Manuka honey and a refreshing, yet smooth finish.

DRINKING TEMPERATURE: 5-8 °C

CELLARING: Now to 4 years

