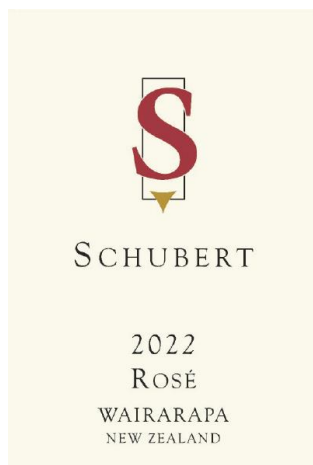




SCHUBERT



2022 ROSÉ

VARIETY: Pinot Noir

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: The growing season was near perfect with early flowering and favourable fruit set. Nature was on our side up until an unusually wet February and March, which left us with a very narrow picking window.

DATE OF HARVEST: 22th March – 4th April 2022

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: 13th October 2022

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

