

DURVILLE

MARLBOROUGH ROSÉ 2021

TECHNICAL NOTES

VARIETY

52% pinot gris, 40% pinot noir, 8% riesling.

GRAPEGROWERS

The Hammond, Lissaman, Wilson and Waghorn families.

LOCALITY

54% Wairau valley, 30% Awatere Valley, 16% Kēkerengū Coast, Marlborough.

SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	<1 g/l
Total acidity	5.0 g/l
pH	3.44

HARVEST DATE

Between 4th and 30th March, 2021.

BOTTLING DATE

27th May, 2021.

WINEMAKER'S NOTES

CLIMATE

The 2020–2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely non-existent. Wines from the vintage tend to have good concentration.

SOILS

Free-draining, deep silt loam.

VINE MANAGEMENT

Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

WINEMAKING

The pinot noir was machine harvested and allowed a short period of skin contact before the free run juice was drawn off, settled briefly, and fermented with light solids at cool temperature. The pinot gris was machine harvested and clear free run juice was combined with the pinot noir ferment.

TASTING NOTES

AROMA/BOUQUET

A pretty, aromatic nose with notes of pomegranate molasses, red delicious toffee apple, strawberry conserve and crab apple jelly.

PALATE

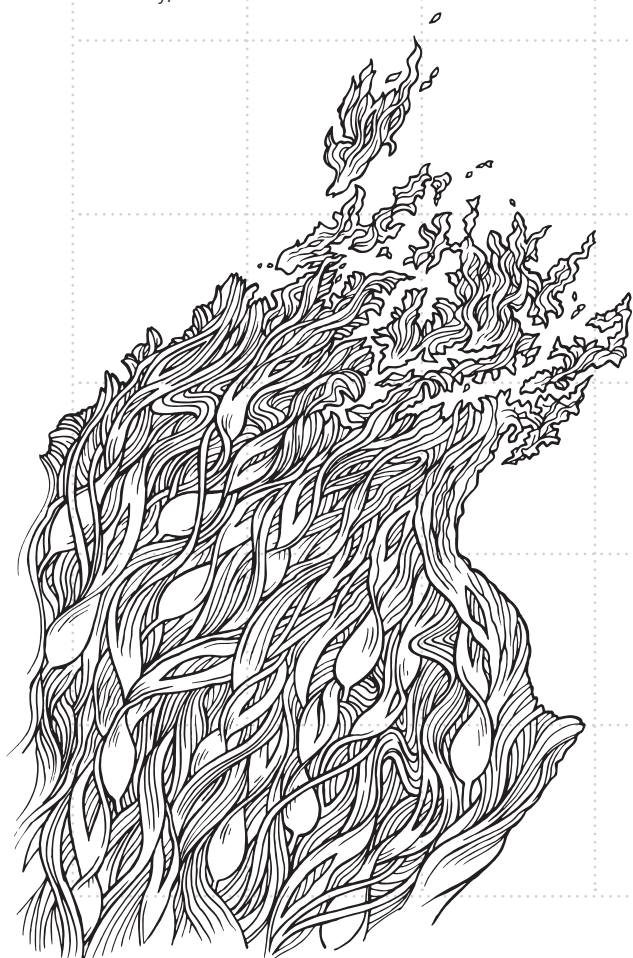
A round mouthfeel, with a smooth and ethereal texture. This wine is bone dry with delicately balanced acidity.

FOOD PAIRING

Perfect as an aperitif. Pairs well with halloumi or goat's cheese salads, or lightly grilled fish and seafood, and melon with prosciutto.

SERVING TEMPERATURE

Chilled.



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