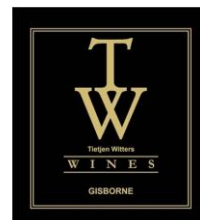


TW Lilly Rose - 2018



Bottling Date: June 2018

Grape Variety: Carmenere

Region: Gisborne

Brief Description

Palest, prettiest pink, this inaugural Carmenere Lilly Rose is perfumed with white lilly and raspberry essence. Flavours of ripe, plump raspberry and strawberry sherbet enchant the palate – offering a vibrant and refreshing experience.

Full Tasting Note

Palest, prettiest pink, this inaugural Carmenere Lilly Rose is perfumed with white lilly and raspberry essence. Flavours of ripe, plump raspberry and strawberry sherbet enchant the palate – offering a vibrant and refreshing experience. The finish is dry, without cloying confection character, ensuring success as a food partner.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Harvested in the cool of the morning, the Carmenere for this Rosé was gently crushed and destemmed to a red fermenter where some of the juice was separated (saignee) after a short time with the grape skins. This ensures fruit flavour and delicate aromas are retained without tannin or excessive colour. The juice was cooled and slightly clarified before transferring to the fermentation tank where it was fermented with aromatic enhancing yeast at cool temperatures. Post fermentation to dryness this wine (after trials) did not need further refinement before being stabilised, filtered and bottled.

pH: 3.58

Alcohol Content: 12.25%

Residual Sugar: 0g/L

Total Acidity: 6.22g/L

Brix at Harvest: 22

Cellaring Recommendation: This wine will express the best of its flavour and aroma in the next 2 – 5 years.

Food Match: Enjoy this wine in the sun with friends simply as it is or with your favourite antipasti. With a drier, richer red berry palate, this wine will pair well with savoury dishes such as smoked salmon and duck as well.