

TW Lilly Rosé - 2019



Release Date: 1st October 2019

Harvest Date: 1st April 2019

Bottling Date: 29th June 2019

Grape Variety: Carmenere

Region: Gisborne

Brief Description

Carmenere Rosé displaying floral strawberry sherbet aromas. Vibrant flavours of strawberry sherbet and dark cherry. The finish is dry and refreshing.

Tasting Note

Enchantingly pale pink, this Carmenere Rosé has captivating floral strawberry sherbet aromas. Hints of strawberry and cream lead into fresh, vibrant flavours of strawberry sherbet and dark cherry. Both elegant and refreshing, the finish is dry, perfect served slightly chilled to share with your favourite people.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Another fabulous summer in Gisborne gave us wonderfully ripe Carmenere to gently squeeze into light pink Rosé. Separated from the skins immediately during the press cycle, the juice was lightly clarified before being inoculated with aromatic yeast. The ferment was controlled with cool temperatures to retain delicate flavour and aroma. Once the flavours were all in balance, the ferment was stopped to retain just a hint of residual sugar. This Rosé was perfected with fresh skim milk prior to stabilisation, filtration and bottling.

pH: 3.28

Alcohol Content: 12.5%

Residual Sugar: 4.5g/L

Total Acidity: 5.3g/L

Brix at Harvest: 22

Cellaring Recommendation: Although traditionally enjoyed within a year of creation, his wine should cellar well for up 4 years given its excellent pH.

Food Match

Wonderful as an aperitif, this Rosé will also partner perfectly with smoked salmon, rare duck breast and retro prawn cocktail.