



THE WINE PORTFOLIO

NEW ZEALAND'S FINEST

IQ Rosé

Methode Traditionnelle



The grapes for this wine are mainly sourced from our Hawkes Bay vineyards located in the upper river terraces of the Ngaruro River. These very free draining sites with cool night-time temperatures are ideally suited to Chardonnay and Pinot Noir and Pinot Meunier production. Clonal selection, crop load and canopy management within these varieties allows for further selection of sparkling versus still wine grape growing.

Traditional methods of sparkling winemaking are used, firstly through a primary fermentation with a neutral yeast strain, followed by a complete malo-lactic fermentation. The base wines are then blended after 12 months maturation on lees prior to filtration and tirage. Tirage is the bottling of the base wines after the addition of sugar and yeast. Bottle fermentation then occurs at 11C, with bottle pressures getting to 6 bar.

Following bottle fermentation the wines are left for at least 18 months on the fermentation lees. This maturation time allows yeast autolysis to occur contributing important flavour and textural qualities to the wine. Disgorging then takes place to remove the yeast from the bottle, some sugar is added to adjust the sweetness and the cork and wire are put into place.

This is a light salmon pink colour, with a fine persistent bead and a moderate mousse. The aroma shows citrus, strawberry and complex yeast derived characters of vanilla, roasted nuts and vegemite. The palate is dry with a gentle spritz and long clean finish.

Cellaring Potential: Immediate drinking recommended but can be cellared for up to 2 years

Grape Varieties: Pinot Noir 43%, Chardonnay 44%, Pinot Meunier 8%, Cabernet Franc 5%
Region: Hawkes Bay 100%

Wine Analysis:

Date of Harvest Non-vintage blend

Bottling Date (tirage): 23rd April, 2010

Malo-lactic: 100%