

BLUE EARTH ESTATE ROSÉ

• 2023 •

Wine From Martinborough, Aotearoa New Zealand

TASTING NOTES

Light salmon pink in colour with aromas of cherries, raspberries and watermelon on the nose. On the palate the wine is dry to the taste with layers of red fruits and a lovely soft richness helping fill out the wine.

This creates a delicious medium bodied Rose with texture and weight.

Serve chilled anytime now and for the next 2-3 years.

THE VINEYARD

The family owned and operated vineyard is on an old river terrace at the south end of Te Muna Valley. The stony soils with an underlay of limestone, a gentle north facing slope and exposure to westerly winds produce low volume crops of high intensity.

VINIFICATION

The pinot was hand harvested, and gently whole bunch pressed with the juice being cool fermented in stainless tank. Ageing was carried out mostly in tank with around a third aged in a neutral old French oak barrel. The wine spent around 5 months on lees to give some weight and richness on the palate and was blended in October ready for bottling.

THE SEASON

"Here comes the rain again" - if we were to come up with an official song for vintage 23, The Eurythmics 1983 hit would be a worthy winner with wet overcast conditions pervading through much of the growing season. Whilst we escaped the worst of Cyclone Gabrielle's devastation of the Hawkes Bay / Gisborne regions and didn't get the floods seen in Auckland in January, we were still peppered with rain throughout the entire growing season. Breaking down the monthly climate data shows we received around twice as much rain as a "normal" season and whilst heat units were only just below the long term average, they don't reflect a season that was often mild, cloudy and lacking in any meaningful sunshine hours.

Lots of work was required in the vineyards tending to excessive grass and canopy growth and managing disease pressure but this extra effort was worth it as we harvested some lovely looking Pinot grapes in early April.

Blue Earth

ESTATE



INFORMATION

REGION: Martinborough

OAK MATURATION: Five months in combination of tank and an old French oak barrel

VINEYARD BLOCK: Hanson Vineyard

CLONE: 115, 667

HARVEST DATE: 4th April 2023

HARVEST ANALYSIS: 21.8 Brix 3.43 pH 10.3 g/L TA

BOTTLING DATE: 1st November 2023

WINE ANALYSIS: 3.34 pH 7.7g/L TA 12.5% Alc 2.5 g/L RS

CONTACT

50 White Rock Road, RD 2,
Martinborough, 5782
Wairarapa, Aotearoa New Zealand
+64 27 4855 5068
www.blueearthestate.co.nz