



PINQUE 2020

HARVEST DATE 28/2/20 – 17/3/20
BRIX @ HARVEST 19.8 – 21.4
T.A 5.67 pH 3.26 R.S 0.67 g/L ALC 12.32%
VINEYARDS Cactus Merlot/Malbec, Lunatic Syrah, Owhiti Malbec, Ponui Merlot and Malbec.
BLEND Merlot 28%, Syrah 44%, Malbec 28%

WINEMAKING

Our classical dry style Rose comes from hillside vineyards surrounding the beautiful Cactus Bay and Owhiti Beach on Waiheke Island along with fruit from the idyllic Ponui Island. Similar to previous years, we select parcels of Merlot, Malbec and Syrah specifically for the Rose before pressing them gently for over 7 hours to produce pure pale juice for cold fermentation in stainless steel.

TASTING NOTE

2020 was an incredible vintage, particularly for reds with lots of heat over the Summer and Autumn months and practically a drought with little or no rain. For reds that means small berries, low yields, lots of concentration and tannin – pretty much the opposite of what we look for in our Rose vineyards!

Our Rose vineyards are naturally cooler and slightly more fertile but ripen sufficiently for the flavours to be nice and red berried in character so we were able to get into the vineyards nice and early in the season and preserve freshness.

2020 Pinque is once again pale in colour, sweetly fragrant with red berry, watermelon and fresh herb notes. The palate is dry and refreshing with a touch of raspberry sweet tartness on the finish. Loaded with lots of natural CO2 from the fermentation the 2020 Pinque is fresh, crisp and very very drinkable!

