

# 2018 Sauvignon Rosé Marlborough, New Zealand

## WINERY

Snapper Rock Wines

## WINEMAKER'S NOTES

The 2018 vintage was picked on the 8th of April from our famous block 'O' in the Omaka subregion of the Wairau Valley. The fruit from block O delivered slow consistent ripening and fruit forward characteristics, whilst still retaining a backbone of minerality. The grapes were gently pressed and fermented in stainless steel at cool temperatures to accentuate the pure fruit characters of the Wairau Valley. Pinot Noir grapes were handpicked and hand sorted. Very gently pressed the wines were blended (95% Sauvignon Blanc, 5% Pinot Noir) to give the wine a beautiful blush colour.

## TECHNICAL ANALYSIS

Total Acidity	6.7g/l
Residual Sugar	2.8g/l
Alcohol	13%
Packaging	12 x 750 ml

## DESCRIPTION

It is bright and fresh on the nose showing raspberry, passionfruit and lime zest characters. The palate is vibrant and lively with youthful fruit intensity and fine texture, nicely structured by crisp acidity. It is light and refreshing with vibrant appealing fruit flavours. At its best: now to 2020.

## ANTIPODEAN SOMMELIER SAYS

"A lush dry rosé with lovely red berry characteristics infused with the crisp acidity of Marlborough Sauvignon Blanc."



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