



FORREST

ROSÉ
2015



Brix at Harvest
20.1 Average
Analysis at Bottling
pH **3.23**
T.A. **6.2g/l**
RS **5.48g/l**
Alcohol **12.5%**
Varieties:
St Laurent
Pinot Noir
Malbec
Riesling
Vineyards:
Home Block
Gibson's Creek
Yield:
6.1 - 7.7 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. What made it so was a multiple of factors; Firstly, the grape plants natural reaction from ripen such a large crop in 2014, a cooler flowering period right on full bloom which reduced berry fertilisation and finally a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was pretty much over by the second week of April. Just as well as Easter, like 2014, again proved wet. The results, as the wines settle after fermentation, look impressive – great flavour aromatic results together with good palate weight.

ROSÉ PROFILE

Our Rosé is a blend of St Laurent, Pinot Noir and Malbec. For those not familiar with St Laurent, it's a Pinot Noir/Carignan hybrid with delicious cherry/strawberry flavours and soft tannins which ripen early at lower sugars; hence a more modest alcohol and ideal for a summer time, any time, Rosé. Each parcel of fruit was harvested in the cool early morning, crushed, destemmed and cold soaked in the press for several hours to extract just enough, lipstick red, colour prior to cool fermentation, blending, fining and bottling in early August.

TASTING NOTES

Alive on the nose with strawberry, raspberry fruity flavours and just a hint of dry herbs – sage, thyme and rosemary. It's crisp and refreshing, reminding me of a berryfruit sorbet, yet finishes dry. Perfect for a warm summers day "al fresco" lunch – smoked meats, aged cheeses, crisp salad and herb focaccia. Although when the Forrest family gets together at the bach, there's nothing wrong with Rosé, fresh smoked kahawai and herb steamed Marlborough Sounds green lip mussels!

QUINTESSENTIAL MARLBOROUGH



John Forrest
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