



FORREST

ROSÉ
2016



Brix at Harvest
22.3 Average
Analysis at Bottling
pH **3.26**
T.A. **5.7g/l**
RS **6.7g/l**
Alcohol **12.5%**
Varieties:
Pinot Noir
Malbec
Yield:
6.1 - 7.7 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2016 in Marlborough proved both kindly and abundant for the grape grower. Ideal growing conditions throughout the summer were followed by a dry, sunny and temperate Autumn, through to an early April harvest.

This was indeed fortunate, as Marlborough, some what surprisingly, experience a very abundant vintage. What surprised us was that final crop weights were up, not because of excess of berries per bunch; but rather the final size, each berry grew too!

The ideal Autumn conditions allowed for a leisurely harvest, determined by the flavour development of each variety in our different vineyards. As the wines have finished fermentation, we are beginning to blend and finish for bottling and they all look to be good and show typical, Marlborough flavour profiles.

ROSÉ PROFILE

Our Rosé is a blend of Pinot Noir and Malbec. Each small parcel of fruit harvested in the cool of early morning, crushed/destemmed, then given a brief 4-6 hour cold soak to extract just enough "lipstick red" colour. The juice was cold settled and then cool fermented prior to blending and finishing for bottling 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 ripe and fruity, yet crisp, refreshing and dry. Perfect for a warm summers day "al fresco" lunch – smoked meats, aged cheeses, crisp salad and herb focaccia.



John Forrest
Winemaker/Owner

forrest.co.nz

QUINTESSENTIAL MARLBOROUGH

