

2016 Snapper Rock Méthode Traditionnelle Pinot Noir Rosé Marlborough, New Zealand

SR
SNAPPER
ROCK

Winery

Allan Scotts Family Winemakers

WINEMAKER'S NOTES

From a single vineyard site in the new Marlborough sub-region of Ward, the grapes were picked at dawn to retain freshness from a special parcel of the Pinot Noir clone - Abel. They were gently pressed and fermented, being left of their skins for a short while to give the wine its Rosé colour. The wine has then undergone Méthode Traditionnelle (the same method used to make Champagne) at Allan Scotts Family Winery to give it its fine bubbles and depth of character.

TECHNICAL ANALYSIS

Total Acidity	6.6 g/l
Residual Sugar	8.2 g/l
Alcohol	12.5%
Packaging	12 x 750ml

DESCRIPTION

A vivacious sparkling rose with an abundance of strawberry and cranberry aromas, plus nuances of rose petal and orange blossom. 100% Pinot Noir grapes, it exudes red fruit flavours finished with a slight sweet spice.

ANTIPODEAN SOMMELIER SAYS

"A recent addition to the Snapper Rock family. This is a lively sparkling Pinot Noir Rosé that will excite your palate and bring celebration to any occasion."

2016 vintage made using
Méthode Traditionnelle.

