

Alc
12.5%

TA
9.0 g/l

SEASON SUMMARY

We hand-pick our Chardonnay and Pinot Noir at ideal ripeness, with sugar levels averaging between 18.5 and 20.5 Brix.

KEY VINEYARDS

Pelorus Rosé comes from a selection of vineyards planted on the warm stony soils close to the winery. These hold the ideal conditions for the balance of ripeness and acidity required for our signature sparkling wine.

WINEMAKING & BLENDING

Several different clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus Rosé. All grapes are whole-bunch pressed, and the juice is settled for 48 hours before being racked from the solid lees. Fermentation takes place in stainless steel tanks, where the wine also goes through malolactic conversion. Lees are stirred post-ferment to build texture.

Blending takes place in September, with some base wine being separated to become future reserve wine. In October, a proportion of older reserve wines are added to the blend. Following blending and

stabilisation, the wine is aged en tirage for a minimum of 24 months. After disgorging, a small dosage is added to the wine before the cork is inserted.



NOSE: The Pelorus Rosé is smooth and elegant. The pale salmon hue and brambly aromas reveal its beginnings in Chardonnay and Pinot Noir. You'll find the nose is laden with raspberries, cranberries and ripe wild strawberries, while red florals, rosehip and marzi-pan hover at the fringe.



PALATE: The entry is gentle, with mouth-filling characters of baked quince, cranberry and brioche. Soft citrus notes bring freshness and balance to the palate, while its fine structure persists all the way to a soft, dry finish.



Pelorus Rosé