



TURNING HEADS

2015 MARLBOROUGH PINOT NOIR

We have a simple philosophy – accentuate all that is great about the Marlborough region by utilising ripe fruit to craft premium wines. These wines do not disappoint and will certainly turn some heads.

APPELLATION: Marlborough, New Zealand

VINEYARDS: A selection from two of our estate grown vineyards

VINIFICATION: The grapes for this wine were harvested in the cool hours of the morning, destemmed and transferred to open-top stainless steel tanks. After fermentation the berries were then gently pressed and the wine aged in a combination of new and old French oak for 10 months.

TASTING NOTE: A lively cherry coloured wine with clean and fresh aromas. The palate has ripe fruit characters of plums and raspberries along with smoky oak and well integrated tannins. A medium bodied wine with an enjoyable bright and sustained finish.

ALCOHOL CONTENT: 13.0VOL

RESIDUAL SUGAR: 2.3 g/l

TOTAL ACIDITY: 4.9 g/l

CULINARY SUGGESTIONS: Fantastic with lighter meats such as rabbit or fowl but also a perfect match for salmon and of course New Zealand lamb.

SERVING TEMPERATURE: Between 16-18 degrees Celsius

CELLAR POTENTIAL: 3-5 Years



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