



## CABLE BAY AWATERE VALLEY PINOT ROSÉ 2017 Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

<b>WINEMAKER</b>	Chloe Somerset
<b>VARIETY</b>	100% Pinot Noir
<b>VINTAGE</b>	2017
<b>REGION</b>	Awatere Valley, Marlborough
<b>VINEYARD</b>	Cinders Vineyard (Organic)
<b>ALCOHOL</b>	12.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Cool fermentation in stainless steel vats
<b>CELLARING POTENTIAL</b>	There's no time like the present

### TASTING NOTE

Delicate, floral, light-footed and generous in its approach. Red peach, juicy watermelon, rosemary flower and golden raspberry characters adorn the nose. The palate is delicately structured, yet mouthfilling, with vibrancy, wonderful balance and a refreshing dry finish. A gem expressing our special terroir in the Awatere Valley.

### FOOD MATCH

Watermelon, mint and feta salad with pomegranate seeds

### VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit. We grow pinot specifically for rosé production, a different method to that of growing for red wines. The vineyard is managed organically, and will be fully certified with BioGro by vintage 2018.

### WINEMAKING

The grapes were harvested early in the morning, and led straight into the winery. The berries were then cold soaked for a few hours to extract some lovely colour from the skins. After this maceration, the must was pressed and the clear pink juice was fermented using neutral yeast to ensure the fruit purity was upheld and expressed. After a cool fermentation, the wine was allowed to rest for 4 months in stainless steel tanks before bottling, with no fining and minimal filtration.