



Seasonal Collection
2022 Hawke's Bay
Pinot Noir Rosé

New World freshness inspired by Old World charm and subtlety. Pale in colour, this is an alluring, crisp Rose showcasing the fragrance of cool climate Pinot Noir.

Delicate aromas of strawberries and honeydew tease the nose. The mouth-filling palate delivers ripe stone fruits, red berries with hints of dried herb and vanilla bean, bound by taught but seamless structure.

A touch of residual sweetness is balanced by zesty acidity delivering the perfect balance for an aperitif or summer meal accompaniment. Subtlety, elegance and purity.

Perfect for those occasions where summer lunches extend into the long summer evenings.



Inviting > Alluring > Graceful > Understated > Refined



THE
HUNTING
LODGE

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Technical Notes

Bottling Date	17/08/2022
pH	3.51
TA g/L	7
Glucose g/L	3.73
Sub-Region	An elevated, cool site in Crownthorpe, Hawke's Bay.
Harvest Method	Selective machine-harvested in the early hours when grapes are cool for aroma and flavour preservation.
Processing	Immediately pressed for optimum colour and cold settled for several days to clarify the juice.
Fermentation	The juice is divided into several ferments where a collection of yeast strains are employed to provide complexity of aroma and flavour in the final blend.
Maturation	3 months ageing on light lees, then blended and bottled to be enjoyed while young and fresh
Awards & Accolades	5 Stars Wine Orbit, 4 Stars Michael Cooper



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