

JACKSON ESTATE

Alayna Pinot Rose (Last stocks in Wgtn) 2022



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|----------------------------|--|-------------------|--------------|
| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | ROSE | | |
| Region: | MARLBOROUGH | | |
| Vintage: | 2022 | | |
| Volume: | 750ml | | |
| Vineyard: | Fruit was primarily sourced from our Homestead vineyard in the Wairau Valley and also from our Gum Emperor vineyard in the Southern Waihopai Valley. | | |
| Vinification: | The rows selected for this Rose in the Homestead vineyard were harvested and the fruit destemmed to press where it received 6hrs of skin contact before pressing. Making 75% of the blend. The remaining 25% of the blend was made via Saignee method from the Clone 943 batch from the Gum Emperor vineyard which had been on cold soak for three days. Both batches were fermented with selected yeasts and fermented cool to ensure the wine retained its bright aromatics and freshness. | | |
| Appearance: | Bright blush pink. | | |
| Bouquet: | Lovely notes of white melon, peach and elderflower on the nose create an alluring entrance to this wine. | | |
| Palate: | To taste pink grapefruit, watermelon and a hint of strawberry come through with a fine acidity and a long lingering, crisp finish. | | |
| Technical Analysis: | | | |
| Alcohol: | 12.50% | pH: | 3.44 |
| Residual Sugar: | 3g/L | Packaging: | 6 x 750ml |
| Titrateable Acidity: | 6.6g/L | Hancocks Product: | 16139 |