

Sparkling Rosé

Lake Chalice NV

Sparkling Rosé

For us, Sparkling Rosé is about fun. It's long summer evenings, long lunches, endless sun, sea spray in your hair... you get the idea.

Made seriously for serious fun".

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12.5%Vol
TA:	6.2g/L
RS:	2.65g/L
PH:	3.37
PACKAGING:	6x750mL bottles zork closure
Suitable for vegetarians and vegans	

This sparkling Rosé has been made with one hundred per cent Pinot Noir grapes. This sparkling Rosé is a perfect accompaniment for celebrating, this charming Sparkling Rosé is lively and fresh, with an abundance of fresh strawberry and raspberry flavours, and a dry, mouth-watering finish.

Region: Marlborough

Style: Dry

Vinification: Cool ferment in stainless steel with indigenous yeast. The finished wine was carbonated to enliven the flavours and add an attractive sparkle.

Appearance: Pale salmon.

Bouquet: Lifted floral aromas of Cherry Blossom.

Palate: Crisp, fresh, and full of crushed strawberry flavours. Dry and elegant in style with a very fine mousse enlivening the palate.

Cellaring: Enjoy now and over the next 3 years. If it makes it past the time it takes to chill we'd be impressed.



SWNZ Certified, 2019.
New Zealand Sustainable Winegrowing

