

BABYDOLL

ROSÉ MARLBOROUGH 2020

It's the little things in life that count and it's the littlest sheep that help make Babydoll wines. Our sustainable collection of wines are pure and intense with plenty of character, just like the Babydoll sheep we named them after.

These tiny sheep keep our vineyards tidy year round because they're too small to reach the grapes. Using one of nature's mowers means our wines are better for the environment and taste better too. Celebrate life's little moments with Babydoll wines.

TASTING NOTE

Bouquet: This pretty light-peach coloured Rosé has the most enticing bouquet of red apple and cherry, watermelon, fresh strawberries and honeydew.

Palate: A juicy, rich palate warmed with flavours of strawberry shortcake, and focused by well-balanced acidity.

Food Match: Try it with some creamy goats cheese, a light summer salad, or your favourite shellfish.

Dietary Information: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation: Enjoy now, or cellar up to 2 years.

VINTAGE SUMMARY

We were incredibly lucky to be granted permission to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's wines with our signature fresh natural acidity and intense fruit flavours. Overall, the grapes had a luxurious ripening time, allowing flavours to fully develop while maintaining natural balance. This resulted in a Rosé that is filled with lifted aromatics and a beautiful concentrated mouthfeel.

WINEMAKING

Pinot Gris and Pinot Noir parcels were individually harvested over a period of three weeks. The fruit was destemmed and then gently pressed. The juice was cold settled for 48 hours then racked prior to a long fermentation in stainless steel tanks to capture bright, fresh fruit characters. Each parcel was fermented separately with a range of yeasts to build complexity and structure. The parcels were blended to add complexity and a pink hue, then stabilised and filtered prior to bottling.

Winemaker: Natalie Christensen

Harvest Date: 19th March - 15th April 2020

Vineyard: Awatere Valley, Marlborough

Alcohol: 13.5% **pH:** 3.42

Residual sugar: 5.7 g/l **TA:** 6.3

