

TK

TE KAIRANGA

Pinot Noir Rosé 2020

“Te Kai-ranga”

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our vines are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future; “to fully realise the potential of this incredible piece of land,” according to our Chief Winemaker John Kavanagh. Pinot Noir is at the beating heart of Te Kairanga. Small parcels of Chardonnay, Sauvignon Blanc, Pinot Gris and Riesling showcase the abundance of our region.

OUR VINEYARDS

Our home, Martinborough, is roughly 90 minutes from Wellington and accounts for less than 2% of New Zealand’s total wine production. Protected from the harsh elements by a range of mountains to the southwest and west, it has a mild, breezy, dry climate, ideal for cool-climate grape growing. With four vineyard sites in the Martinborough appellation, our winemaking team have a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once a riverbed, it features deep ancient gravel and alluvial soils. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Our 2020 Pinot Noir Rosé is made from fruit from our Spring Rock Vineyard, gently pressed on arrival and cool fermented in stainless steel to maintain its fresh flavour. A small portion was bled off from the Terrace Pinot Noir ferments after some skin contact and was then fermented in old French oak to add extra texture and complexity. The wine was then aged on light lees before being blended and bottled.

VINTAGE 2020

A smaller, compact harvest with excellent quality. A wet spring allowed good vine growth and the warm, dry Martinborough summer arrived in January and carried through to late in the harvest. Harvest started early, with fine conditions throughout enabling us to finish picking by mid April.

TASTING NOTE

With an elegant coral hue this rosé promises bright aromas of strawberry and red cherry. Dry in style our 100% Pinot Noir Rosé has a beautiful fresh palate and a mouth-watering finish. Best paired with smoked salmon and fennel flatbread or white-rind cheese such as camembert or brie.

CLONES	Abel, 10/5, Dijon, 5
REGION	Martinborough, New Zealand
ALCOHOL	13%
AGING	3 months in French oak
TA	5.7 g/L
PH	3.22
RS	3.44 g/L

