

THE NED ROSÉ 2023

Marlborough, New Zealand



TASTING NOTES: Delicate aromas of strawberries and cream enhanced by ripe red fruits are supported by a light floral lift. Plush and refreshing on the palate with fine, silky tannins accentuated by summer fruits with an orange citrus finish.

VITICULTURE: A warm and wet winter spurred an early start to the growing season with fully charged soil moistures and warm ambient temperatures in early spring. The few frosts through September and October did little to disrupt the healthy development of strong, lush canopies. Flowering began with cooler temperatures and periodic bouts of rain in the early summer, with the weather improving as we headed towards Christmas; typical with respect to warmth, sunshine hours and rainfall. Late summer warmth in late February and March along with careful canopy management, delivered slowly ripened, disease free, incredibly clean fruit. Harvest commenced in mid-March. Due to the long, cool ripening season, fruit was harvested significantly later than usual but retained all of its vibrancy of flavor and crisp, ripe acids. The team are excited by the bright flavor expressions and huge diversity of character coming through in the wines of the 2023 vintage.

VINIFICATION: Gently pressed to minimize color and tannin pick up; the resulting juices are fermented in temperature controlled, stainless steel tanks with select yeast strains, chosen for their ability to capture and enhance aromatic intensity whilst contributing positive palate texture attributes.

STORY: Born of the Waihopai Valley, The Ned represents the vibrant diversity that is so prevalent in the Marlborough wine-growing region. One of Marlborough's famous peaks, The Ned mountain served as the playground for Marisco founder, Brent Marris, during his youth. The ethos "Young At Heart" encapsulates this wine; a true expression of grassroots winemaking that places the energy and liveliness of adventure in every bottle.

PRODUCER: Marisco Vineyards

REGION: Marlborough, New Zealand

GRAPE(S): 100% Pinot Noir

ALCOHOL: 13%

TOTAL ACIDITY: 6.03 G/L

RESIDUAL SUGAR: 4.0 G/L

pH: 3.4