



squealing pig

squealing pig

2017 marlborough pinot noir rosé



Colour

Peachy piggy pink.

Nose

The nose is like being a kid in a candy shop filled with strawberry shortcake and watermelon aromas.

Palate

The palate is going to knock your trots off elegant with beautiful nectarine and white cherry flavours. Refreshingly crisp natural acidity is balanced by just a whiff a hint of sweetness for a textural, dry finish.

Viticulture

The cool 2017 Marlborough vintage allowed us to pick the best grapes ever for fresh delicate notes to develop.

Vinification

The fruit for this wine was found in the middle of nowhere selected from picturesque sites across Marlborough. Harvested in the freezing crack of dawn cool conditions, the fruit was delicately pressed to extract pure fruit flavours and minimal colour. After separating the juice from lees, it was fermented in stainless steel with two yeasts chosen to make the wine even more awesome enhance fruit expression, body and texture. After fermentation, the wine was racked, filtered and bottled.

Cellaring

This wine should be drunk before it gets snapped up while young in its most vibrant and refreshing form.

Technical Information

Region:	Marlborough, New Zealand
Variety:	Pinot Noir
Alcohol:	13.5%
Residual Sugar:	3.7g/L
Total Acidity:	7.0g/L
pH:	3.28



@SquealingPigWines
#swigthepig



squealingpig.co.nz