

No 1 ROSÉ

Methode Traditionelle Brut

Winemaker: **Daniel Le Brun**

Alcohol: **12.5%**

Titrateable Acidity: **6.3 grams/litre**

Total Sugar: **3.1 grams/litre**

The fruit for this premier release of the No 1 Rosé was grown on North South facing vines on the stony Rapaura soils. The AM 10/5 vines are spur pruned and hand harvested when the fruit balance is optimal, taking advantage of Marlborough's cool nights and naturally high acids to provide freshness on the palate.

The Pinot Noir fruit was pressed gently on a long slow cycle then fermented with a traditional French Champagne yeast in stainless steel fermenters. It underwent a natural Malo Lactic fermentation and spent 9 months on lees in tank before the tirage bottling and a further 20 months on lees in the bottle.

Riddling and disgorging were carried out in September 2009 using traditional French methods. This wine celebrates the superb climate of Marlborough and will continue to age and delight for 2-3 years.

This exceptional rose is made from 100% Pinot Noir. Delicate salmon-pink with a mass of tiny bubbles, the wine offers a seamless balance of subtle cherry and almond hints combined with a dry acidity. Dry, yet fresh and elegant, this wine leaves a lasting impression of opulence and splendour.