

# MAN O' WAR PINQUE ROSÉ 2024





# \$27.99

Product Code:	5360
Country:	New Zealand
Region:	Waiheke Island
Style:	Rosé

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	11.8%
Grape:	39% Merlot, 31% Syrah, 27% Malbec, 3% Cabernet Franc





Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

A hugely successful Rose label that seems to have taken NZ by storm. A blend of Merlot, Malbec and Syrah pressed very lightly in the Champagne press and fermented completely dry.

# Winery notes (2024 Vintage)

"The 2024 Pinque is pale in colour with the classic salmon pink hue. The wine gives fresh aromas of strawberry and watermelon with hints of wild herbs and delicate floral notes. The palate is pure and linear with layers of fresh berries and white peach jostling for attention. And with the vibrancy of acidity amplified by the spritz of CO2 and a saline/salt coastal character on the finish, you experience one of the most exciting Rose palate structures in the world.

Vintage 2024 was a stunning growing season for Rose production, sunny and warm with well timed rainfall providing water to our dry farmed vineyards culminating in fruit being harvested in impeccable condition. Our Pinque Rose is made up of Merlot, Malbec, Syrah and Cabernet franc and is grown in 13 select coastal vineyards spread across both Waiheke and Ponui Islands. All our Rose blocks are hand harvested and whole bunch pressed using the same techniques as those in Champagne. The resulting juice is very pure and fresh and is then fermented to dryness slowly and at cold temperatures to highlight the purity of the fruit. The wines are blended in the winter and bottled cold to retain as much natural carbon dioxide as possible giving the touch of effervescence that enhances the wine."

# 90/100 Cameron Douglas MS, November 2024 (2024 Vintage)

"Aromas and flavours of sweet yellow plum and cherry along with a whisper of strawberry sit nicely on the palate. There's a lighter weighted touch, acidity dances across the palate, super low tannins and a fresh appeal. Ideal drinking for Summer



2025 this wine is lively and refreshing, simple and tasty. Best from day of purchase through end of summer 2026."

**CONTACT VINO FINO** 

Phone: 03 365 5134 https://vinofino.co.nz

**OPEN HOURS** 

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays VISIT VINO FINO

188 Durham St South, Christchurch

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