

MAN O' WAR PINQUE ROSÉ 2025





\$27.99

A 'Cult' NZ Rosé From Waiheke

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

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	11.6%
Grape:	40% Merlot, 33% Syrah, 27% Malbec
Natural:	Vegan Friendly





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TASTING NOTES

This is a 'cult' rosé for a very good reason and the new 2025 is one of the best releases.

Blocks of cooler coastal sites of Merlot, Syrah and Malbec are retained especially for Rosé production. The grapes are gently pressed in a champagne press preserving flavour and the beautiful colour.

This wine entices with its pale salmon colour. Then on the palate there's a burst of zingy freshness – summer fruits touched by a salty sea breeze. Its dry and invigoratingly fresh.

There's no need to wait for the warmer weather to enjoy this.. as the winery says "A summer icon - but Pinque doesn't need sunshine to shine."

Winery notes (2025 Vintage)

"Vibrant, effortless, and unmistakably coastal the 2025 Pinque Rosé is crafted to capture the spirit of summer in a glass. Pale salmon in hue with a shimmering clarity, the nose opens with a flourish of wild strawberry, watermelon, and white peach, layered over hints of rose petal, sea spray, and freshly crushed herbs. There's a breezy, salt-kissed lift to the aromatics a reminder of the island origin and its windswept beauty. On the palate, Pinque is crisp, dry, and refreshingly precise. Ripe red berries and citrus blossom glide across a taut, mineral backbone, with a clean and saline finish, leaving a lingering sense of



freshness moreish and mouthwatering. Playful yet poised, 2025 Pinque is built for long lunches, seaside sunsets, and every moment in between. It's not just a rosé — it's your Summer Icon.

The 2025 Pinque Rosé was sourced from a selection of our cooler, coastal vineyard blocks, sites chosen for their ability to retain natural acidity and aromatics in red-fruited varieties. Comprising of Merlot and Syrah and Malbec, the fruit was hand-picked at optimal ripeness for rosé expression, rather than as a by-product of red wine production. The juice was gently pressed with minimal skin contact to preserve purity of colour and flavour, then fermented cool in stainless steel to enhance freshness and aromatic clarity. Bottled early to capture its vitality, the 2025 Pinque is a focused, modern rosé purpose-made and confidently dry, with elegance, energy, and a distinctive saline edge that speaks of its island home."

CONTACT VINO FINO

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