

VINO FINO

Explore a World of Wine

TOHU REWA ROSÉ MÉTHODE TRADITIONNELLE 2017



Original price was: \$42.99. ~~\$28.99~~ Current price is: \$28.99.



Sparkling Super Deal *Limited Stocks*

Product Code:	4322	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	13.0%
Variety:	Méthode Traditionnelle	Grape:	100% Pinot Noir



New Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



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TASTING NOTES

Winery notes (2017 Vintage)

"A delicate soft salmon pink in the glass, this complex yet elegant méthode traditionnelle rosé displays fresh strawberry, hints of ripe stonefruit and underlying notes of brioche and toasted hazelnut. The fine persistent bead and creamy mousse lead to a rich and weighty palate balanced with focused acidity and biscuity complexity derived from yeast autolysis. Elegant integration of primary fruit flavours derived from Pinot Noir grapes lead this generous and rounded wine to a smooth, lively and lingering finish.

Once at the winery select Point Noir grapes are gently pressed using our modern membrane press, resulting in low-yields of juice with only a subtle colour pick-up from the skins. The pressed juice is cold settled in tank for around 48 hours until brilliantly clear, before being racked into a small stainless steel tanks for fermentation. The fermentation is carried out at low temperatures with a neutral yeast, and once dry the wine is aged on lees while undergoing malolactic fermentation. The resulting base wine is then filtered and ready for tirage - or bottling, with the secondary yeast ferment in the bottle (which creates the bubbles) lasting around three weeks. Once all the bottles are finished fermentation they are stored away in temperature controlled warehouse for an extended 50 months on yeast lees, before disgorging with a little reserve Pinot Noir

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used to create a delicate blush hue."

4 Stars Cuisine Méthode Traditionnelle Tasting, November 2023 (2017 Vintage)

"A rosé so pale it verges on onion skin with expressive aromatics. Plenty of florals on the nose are matched with bright lime citrus and ripe summer berry fruits. The palate is well textured with biscuit and brioche complexity and a lively finish."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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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