

TWO RIVERS ISLE of BEAUTY ROSÉ 2024























\$23.99

Brilliant release under this label. Top marks!

Product Code:	6777
Country:	New Zealand
Region:	Marlborough
Sub Region:	Southern Valleys
Style:	Rosé

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	Pinot Noir, Syrah, Viognier
Natural:	Vegan Friendly





Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - The National Wine Awards Aotearoa New Zealand 2024

It is no secret that we are great fans of Two Rivers Rosé and we love the style. Winemaker Dave Clouston is looking for a wine with a refreshing salty, briny character along with red summer fruits, Mediterranean herb flavours. He has succeeded brilliantly, with the wine an epitome of **succulent, delicious refreshingness**.

Winery notes (2024 Vintage)



"Pale Pink in colour, this Mediterranean style rosé is savoury with aromas of rose petals, overlaying nuances of fresh cut watermelon, pink grapefruit, and botanicals. The juicy palate exudes crushed red berries, sherbet, and a seasoning of Pink Himalayan Salt. This elegant rosé is perfectly pronounced and enticing with a rounded mouthfeel and relaxed acidity delivering a mouthwatering, generous, and salty finish.

This year's harvest stands out as one of the best in the past decade - allowing for perfect picking conditions. The Indian summer, followed by a cooler autumn, allowed for an even, slower ripening period, producing highly concentrated fruit with distinctive flavours. As a result, the wines are pure and powerful, with lifted aromatics, lively acidity and great energy."

Rated Outstanding & 95/100 Cameron Douglas MS, October 2024 (2024 Vintage)

"There's no mistaking the deliciousness in the bouquet with scents of mineral and light red berry fruits, a saline quality and gentle perfume of flowers and fruit spice. A tropical note and fine lees ageing adds breadth and intrigue. Pure, ripe, refreshing and salivating on the palate, what's not to like! Flavours of cherry and light red berry flesh, lees and acidity layer in mouthfeel and pizzaz to the finish. Great drinking from day of purchase through 2027. **To sum this wine up in just one word - 'Yum'.**

5 Stars & 95/100 Sam Kim, Wine Orbit, October 2024 (2024 Vintage)

"Elegant and fabulously expressed, the bouquet shows Gala apple, lemon peel and white floral aromas with a hint of pomegranate. The palate displays excellent focus and concentration, wonderfully framed by beautifully pitched acidity, finishing superbly long and refined. At its best: now to 2027."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, October 2024 (2024 Vintage)

"Bright, even, pale peach-pink. The nose is voluminous, with aromas of raspberry, strawberry, pomegranate and flower petals. Medium-light bodied, aromas of raspberry and strawberry intertwined with pomegranate rose and cherry blossom. The fruit is intense with beautiful aromatics, a dusty phenolic texture elevates and lingers to a crisp, thirst-quenching closing. Fermented cool in stainless steel to 12.5% alc, 3.5 g/l RS, aged on lees for 5 months."

5 Stars Yvonne Lorkin, January 2025 (2024 Vintage)

"Crafted by winemaker Dave Clouston in the style of a zesty, juicy, Provençal style, this new vintage carries on the luscious legacy of one of New Zealand's most sought-after rosés. Crammed with soft cranberry, watermelon and red apple crunchiness, it's a perfectly perky, quartzy-fresh and saturated with soft spices, soothing salinity and masses of mouthwatering citrus. Deliciously dry, generously proportioned and designed to bring all the grins. Beautifully made."

93/100 Stephen Wong MW, The Real Review, February 2025 (2024 Vintage)

"Although this is already a reliable summer rosé most years, **2024 is a particularly superb vintage for this wine**. Pale salmon. Delicately floral and airy with whiffs of hibiscus, oyster shell, flint and peach. The palate is crisp, zingy and taut, constructed from acidity and phenolics which drive towards the long, dry finish where the subtle floral notes are sustained alongside evident minerality. Currently very young but with plenty of promise and formidable architecture, this serious, dry and grown-up rosé will slowly unfurl in the coming year and drink for a few after that as it gains more savoury complexity."

CONTACT VINO FINO

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OPEN HOURS

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

VISIT VINO FINO

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