VINO FINO
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TWO RIVERS ISLE of BEAUTY ROSÉ 2025



HOT PRICE · WineOrbit 95 Points · Master Sommelier 95+ Outstanding CamDouglasMS · 95 · Raymond Chan Wine Reviews ★★★★★ · STAFF PICK · VINO VALUE · 5 STARS · TOP SELLER

$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

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

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**.

The new vintage release of Two Rivers Rosé is one we look forward to every year. Easily New Zealand's best Rosé, the 2025 is again a roaring success with Master Sommelier Cameron Douglas calling it "the best example of Isle of Beauty to date." We certainly agree!

Winery notes

(2025 Vintage)
"Pale pink in colour, this Mediterranean style Rosé is savoury with aromas of white rose and freshly-cut watermelon, pink grapefruit, and sea spray. The palate is salivating, with crushed red berries, sherbet, and a lick of Pink Himalayan Salt. This sophisticated Rosé is enticing, has high energy and finishes with a mouth-watering and dry finish.

Treated as a white wine in the cellar, this rosé was pressed off skins early and fermented cold in stainless steel to accentuate fruit purity. The wine was then aged on light yeast lees for two months to gain complexity and increase mouthfeel."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2025 (2025 Vintage)
"A delicious bouquet of ripe red berry fruits, pear and pink apple, raspberry and cherry flesh. There's a fine seam of minerality with a wet stone quality and superfine savoury almost dried herb quality. Textured and fresh, a fine lees and fruit tannins layer add mouthfeel and complexity. Delicious and fine, **the best example Isle of Beauty to date**. Best drinking from late 2025 through 2027, with or without food and definitely through Summer 2026."

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5 Stars & 95/100 Sam Kim, Wine Orbit, August 2025 (2025 Vintage)
"Pristine and delicately aromatic, the bouquet presents notes of cranberry, lemon peel, crunchy apple, and white floral, with a hint of oatmeal. It's brilliantly focused and finely flowing in the mouth, offering excellent fruit purity backed by finely pitched acidity, with a persistent and linear finish. At its best: now to 2028."

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5 Stars Yvonne Lorkin, October 2025 (2025 Vintage)
"This is what happens when winemaker Dave Clouston is let loose to create his own version of a crunchy-crisp, Corsican rosé. A snappy-dry, mineral-rich style bursting with pink peppercorn, crabapple, yellow plum, zesty raspberry and a hint of creaming soda gushes forth. **Pure, cleansing and crammed with personality**, it's served in a supremely elegant bottle that's screaming out to be chilled right down and served as the sun is sizzling."

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5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, September 2025 (2025 Vintage)
"Bright, even, pale blush pink. The nose is elegantly full, with aromas of strawberry, raspberry, watermelon and blossom. Medium-light bodied, aromas of raspberry and watermelon lead the palate, followed by strawberry sorbet and cherry blossom. The fruit is gentle and harmonious, zingy acidity flows along with fine-textured phenolics, leaving a silky mouthfeel and a long, dry, enticing finish. **Elegantly composed with a refreshing flow and length.** Serve as an aperitif or match with steamed crab over the next 3 years. A blend of Pinot Noir, Syrah and Viognier, fermented cool in stainless steel to 12.5% alc, 2.5 g/l RS. Aged on fine lees for four months."

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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