



Ra Nui Sexy Remy Marlborough Rosé 2010

Vineyards

To make this wine grapes were sourced from a single distinct Wairau Valley vineyard, our home block the Cob Cottage vineyard. The Cob Cottage vineyard lies in the south eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is a mixture of gravel and sandy loam areas with some clay components. This vineyard is relatively sheltered from the strong Nor'Westers that prevail throughout the summer and consistently produces healthy vibrant fruit.

Season 09/10

A cool start to the season with no real frost issues, however flowering was about a week to 10 days later than normal. This cool flowering period affected crop set and we expected a slightly lighter than normal crop load. A cool summer followed, and we were concerned at the low temperatures and late phenological development of the vines.

April, and vintage rolled on and we had very low rainfall and a nice warm month to harvest in. The Pinot Gris in this blend was harvested first in early April with the Syrah grapes being the final grapes in 2010 to be picked. An unusual vintage, cool with poor flowering, extreme low rainfall throughout (half the average), ending with a warm month of harvest. Yields were 30% down on estimates.



Sexy Rsexy!



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Vinification

This wine comprises a blend of Syrah and Pinot Gris. The Gris on picking was immediately transported to the winery, into a receival bin and straight into the press. All juice was then cold settled for 48 hours then racked, with gross lees separated, and the clear juice having an aromatic strain of yeast added.

The juice had a long cool ferment in 100% stainless steel followed by a period resting on fine lees. The Syrah grapes, on arrival at the winery, were put through a destemmer/crusher, cold soaked then fermented quickly with regular pump over. We then blended the two component wines, ending with a final blend of 36% Syrah and 64% Gris.

Colour/Smell/T

Sexy pale pink. The nose exhibits fresh berryfruit floral flavours with a savoury hint and a touch of spice. On the palate the Gris contributes lovely light floral and spice characters with the Syrah portion firming up the blend with savoury berryfruit characters. A dry food friendly style of Rosé, perfect for summer drinking...

Eat, drink, and be merry...

