

# FOUR HAWK DAY

Marlborough Rosé 2015

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**VARIETY:** Rosé

**REGION:** Marlborough

**STYLE:** Dry

**VINEYARD:** Fruit was produced on our family vineyard in the foothills of the Waihopai Valley in Marlborough, New Zealand's premier wine producing region. Vines are low cropped with only two canes to get the best expression of exuberant Marlborough fruit characteristics.

**VINIFICATION:** Four Hawk Day Rosé is harvested from our Pinot Noir Mariafeld 3 clone vineyard. This small block was planted specifically to produce Pinot Noir for Rosé, which differentiates it from other Marlborough producers. Grapes are handpicked early in the morning when the temperature is cool and hand processed at the winery. 24 hour skin contact time allows further uptake of flavour and gives the wine its natural colour. A slow, cool ferment retains fruit characters whilst extended lees contact gives this wine complexity and palate length.

**APPEARANCE:** Coral pink in colour.

**BOUQUET:** The nose is classic Rosé with a delicate, refined bouquet of red floral perfumes, strawberry and cranberry aromas, harmoniously entwined with confectionary and herb nuances.

**PALATE:** Dryish to taste, gentle, luscious red berry fruit and floral flavours form a refined core and flow with good linearity. The mouth feel is balanced and even with ripe, with refreshing acidity. Delicate strawberry, floral and fruit pastille nuances blossom and lead to a nuanced and intricate finish.

**FOOD ACCOMPANIMENTS:** A very versatile luncheon wine; goes particularly well with salmon and other seafoods, fresh fruit and anything else you fancy.

**CELLARING:** Drinking well immediately – cellar 2 years.

**SERVING TEMPERATURE:** Best served 8° to 12° C.

**ACCOLADES:** Certified Sustainable Winegrowing NZ

SILVER MEDAL: Bob Campbell Wine Reviews 90/100 ★★★★★

SILVER MEDAL: Raymond Chan Wine Reviews 17.5/20 ★★★★★

BRONZE MEDAL: NZ International Wine Show

## TECHNICAL ANALYSIS:

**Harvest date:** 31 March 2015  
**Bottled date:** 11 September 2015  
**Winemaker:** David Tyney  
**Brix at harvest:** 21.9  
**Alcohol:** 13  
**Residual sugar:** 3.5 g/L  
**Titrateable acidity:** 7.2  
**pH:** 3.36  
**Packaging:** screwcap closure (12x750ml)

*Landon-Lane/Janssen Family Vineyard*

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