

Palliser Estate The Rose Méthode Traditionnelle 2021

This elegant wine is made in the traditional method from 100% Pinot Noir and aged on yeast lees for two years giving it a beautiful creamy complexity.

COLOUR

Deeply coloured, pale ruby with a fine bead.

AROMA

A brooding nose of pomegranate, pink grapefruit, crushed raspberry and strawberry shortcake.

AGEING POTENTIAL

A gastronomic style of sparkling wine, the structure of this wine will stand up to more flavoursome dishes like poached salmon with fennel, while still suiting the classics like salmon blini and sushi.
Enjoy on release or cellar in cool damp conditions through 2030.

PALATE

Crisp, dry and stuctured in the mouth with a serious Pinot tannic grip, the wine is full- bodied with a lengthy finish.
An array of tart wild berry fruit flavours bring to mind a raspberry coulis or crisp sorbet, freshening the palate and turning the mind towards the dinner table.

WINEMAKING

100% Pinot Noir with the Abel clone coming from the Woolshed Vineyard and remainder clone 5 from the Pinnacles Vineyard. The wine is aged on primary lees for 8 months then triaged and left for 18 months on lees in bottle before being disgorged in February 2023.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: February 2021
Alcohol: 12.5%