

Palliser Estate The Rose Méthode Traditionnelle 2022

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

Medium pink with salmon hues.

AROMA

A sophisticated nose of pink grapefruit, strawberry, raspberry coulis and orange blossom.

PALATE

The palate is refreshing and tart, like a glass of freshly squeezed pink grapefruit juice, garnished with raspberry and the merest hint of fennel.
Ebullient is the word — the fine, energetic bead dances across the tongue, finishing crisp, dry and slightly creamy.

AGEING POTENTIAL

Enjoy on release or cellar through 2032.

FOODAIRING

Excellent as an aperitif, it is a perfect match for Mediterranean dishes like hummus, tzatsiki and baba ghanoush.

TECHNICAL DETAILS

Picking Date: February 2022
Disgorge Date: March 2025
Alcohol: 13.0%
Dosage: 1.5g/L
pH: 2.99
T.A: 9.6

WINEMAKER

Guy McMaster

VITICULTURE

100% Pinot Noir from our Pinnacles, Pencarrow and Woolshed Vineyards.

WINEMAKING

The wine is handpicked and lightly pressed with 8% fermented in old oak barrels. It is then aged on primary lees for 9 months, tiraged and left for 28 months on lees in bottle before being disgorged in March 2025.

PALLISER ESTATE