



# Passing Clouds

## ESTATE SPARKLING CUVÉE ROSÉ

– 2023 –

COMPOSITION	Pinot Noir	VINEYARD	Passing Clouds Musk Estate Vineyard
ALTITUDE	742m ASL	HARVEST	12 <sup>th</sup> May 2023
DISGORGED	October 2024	OAK	N/A
NUMBERS	RS: 5g/L - Alc :11.0%		

The Pinot Noir in our Estate Vineyard sits on the inclines of Musk, faces winter snows, spring frosts, a fierce south-easterly and a few precious months of glorious sunshine. It is a grape grown through adversity and it shows those extremes in its complexity and nuance. Perfect conditions for the production of sparkling wine, a process long in the making! This is the first EVER production of a Sparkling Rosé from Passing Clouds; the decision being made to do so due to the exceptional quality of fruit produced in what can only be described as a challenging season.

### TASTING

Bright pale salmon in appearance, and a spectacularly fine bead, our 2023 Cuvée Rosé is quite simply pretty in pink! Made from 100% Estate Pinot Noir grapes, the nose exudes subtle references to the fruit that made it; crunchy red apples, bright, perky red berries and summer fruits, along with just a hint of boiled candy. The palate exemplifies these characters with the help of an explosive mousse that prickles the senses and leaves one simply wanted to go back for more! Bright, youthful and perfect for summers day out, this wine is drinking superbly well now, but will age with elegance and grace for those choosing the long road.

### VINEYARD AND VINTAGE

Our Musk Estate vineyard is on a very cool site with a top elevation of 742m ASL, north facing with volcanic soils. The modified wide T Trellis gives us an increase in sunlight and wind penetration. This leads to greater vine balance, and a reduction in disease pressure. The vineyard is hand-tended with spur pruning, leaf plucking, shoot thinning, and bunch thinning. We manage the vineyard according to regenerative agricultural practices. This is a way of farming using a set of principles that enrich soils and increase their carbon storage capacity, increase biodiversity, improve the water cycle and enhance the overall ecosystem of the farm.

### WINEMAKING

Fruit was hand harvested in the cool hours of a late Autumns morning, gently whole-bunch pressed into a stainless steel tank and fermented at low temperatures to maintain delicate aromatics and flavour profile. Once complete it was aged on lees in tank for 6 months. Produced in the traditional method. Goes through a secondary fermentation in bottle, a process known as Tirage, and was aged in bottle for 12 months producing the finest bubbles, or bead, before being disgorged and corked. A process long in the making but well worth the wait!

