Spencer Hill Rose 2025

~ Limited Release ~

A lovely, complex Rosé made from selected Pinot Noir and Pinot Gris grapes with minimal skin contact and delicate pressing to preserve the freshness and give the wine a vibrant pink blush. Perfectly refreshing for long summer days.

Vintage Conditions	The 2025 vintage in Nelson delivered exceptional grape growing conditions with high sunshine hours and dry conditions throughout ripening. The cooler nights came in through Autumn ensuring lovely acid retention and beautiful fruit flavours. The long warm dry days and cooler nights later in the growing season allowed the Pinot Noir and Pinot Gris grapes to ripen slowly giving expressive berry characters and structural phenolic complexity while maintaining a crisp, vibrantly fresh acidity.
Harvest Date	Early April 2025
Vinification	This year excellent colour development in the grapes meant a short skin contact time to extract the desired pink blush colour and summer berry flavours from the grapes. They were then gently pressed after 8 hours of contact time. The free run juice was then separated and clarified and fermentation was carried out in stainless steel with our trusted yeast strain for a perfect summer rose fruit profile.
Bottling Date	July 2025
Alcohol	12.8%
pH	3.35
Acid	6.6 g/l
Residual Sugar	3.2 g/l
Colour	A brilliant, bright vibrant salmon pink
Bouquet	Expressive and elegant aromas of fresh field strawberries, summer raspberries, and subtle floral nuances.
Palate	Beautiful ripe summer berries with crisp gala apple, and clean minerality, following through to a luscious mid palate richness and an attractively crisp, refreshing off dry finish. Thirst quenching and delicious
Packaging	6 x 750ml with Screw cap.