

The Falcon

SERVING TEMPERATURE:	Best served ambient or slightly chilled
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12.5%Vol
TA:	5.7g/L
RS:	2.8g/L
PH:	3.38
PACKAGING:	6x750mL bottles screw cap closure



Lake Chalice 2019 Vintage

Rosé

This Marlborough Rosé is rich in contradictions. The aroma is like being in a patisserie, surrounded by the smell of freshly baked pastries filled with peaches and nectarines.

To taste, you have to imagine yourself at an elegant party of someone rich and famous. The centre-piece to the room is a massive display of decadence. It's a long table, filled with red fruits, peaches and elaborately cut, ripe melons, like some kind of edible sculpture. It's impossible not to indulge in a little bit of everything as you walk by the table.

You might like to get your finest crystal glasses out before you pour this Rosé. But no matter what you drink it from, it's still going to be elegant.

Region: Central Wairau Valley, Marlborough

Style: Dry

Vineyard: Sourced from Malcolm Adams and John Walsh vineyards.

Vinification: Cool ferment in stainless steel with indigenous yeast.

Appearance: Peach blush – really pretty pale colour. You'll drink it with your eyes first.

Bouquet: Ripe stone fruits of peach and nectarine with hints of baked pastry.

Palate: Fresh and elegant, a lightly textured palate with aromatic red fruits with ripe melon and peach.

Cellaring: Enjoy now and over the next 5 years. If you read the back label you might be able to last 2 minutes before opening it.

