

The Nest

SERVING TEMPERATURE:	Best served ambient- or slightly chilled
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	11 %Vol
TA:	7.9 g/L
RS:	14.1g/L
PH:	3.16
PACKAGING:	6x750mL bottles screw cap closure
	Suitable for vegetarians and vegans



SWNZ Certified, 2021
New Zealand Sustainable Winegrowing



Lake Chalice 2021 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: Marlborough

Style: Off-dry

Vineyard: The fruit for this wine is sourced and blended from specifically selected Marlborough vineyards.

Vinification: Cool ferment in stainless steel with indigenous yeast.

Appearance: Pale copper with pink tints.

Bouquet: Mandarin and Kaffir Lime mixed with cherry blossom perfume.

Palate: Fresh and juicy showing strawberries, cranberries, and creamy flavours on the finish.

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

