

THE NEST



SERVING TEMPERATURE:	Best served ambient or slightly chilled
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12.5 %Vol
TA:	5.4g/L
RS:	4.91g/L
PH:	3.6
PACKAGING:	6x750ml bottles screw cap closure



SWNZ Certified
New Zealand Sustainable Winegrowing



Lake Chalice 2023 Vintage

Rosé

This Marlborough Rosé is a dreamy off-dry delight. Imagine strolling through a cherry orchard, the sweetness of the fruit all around you, on a bright summers

To taste, imagine yourself enjoying freshly picked cherries, crushed in the basket after they are carefully picked, whilst surrounded with laughter and fun. It's impossible not to indulge in a taste of the fruit as you meander through the orchard.

Imagine your favourite meringue based dessert, full of the most delicious fresh fruits. There is a refreshing sweetness, intertwined with freshly sliced white pear and juicy raspberries. as the flavours of this wine burst with sweet surprises that tantalise your taste buds.

Region: Marlborough

Style: Dry

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

Vinification: controlled cool fermented in stainless steel tanks with indigenous yeast.

Appearance: Pale green

Bouquet: Beautifully aromatic with ripe strawberry and raspberry notes.

Palate: An elegant styled wine with red fruit flavours leaping from the glass, a rich and rounded mid palate coincides with subtle hints of cream 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.



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