



Reviews & Accolades
BY.OTT ROSÉ 2016

DRINKS BUSINESS GLOBAL ROSÉ MASTERS

July 2017

Gold Medal & 94 Points

WINEORBIT.CO.NZ

Sam Kim, July 2017

5 Stars & 93 Points

This is elegant, pristine and crisp-dry, and offers fabulous drinking. Delicate aromas of white stone fruit, lemon peel, rockmelon and raspberry lead to a finely textured palate that is linear and flowing. Beautifully poised and charming, this aperitif-style would be lovely with light salads and fresh seafood dishes. At its best: now to 2019.

JAMESSUCKLING.COM

James Suckling, May 2017

91 Points

Light salmon color. This is so refined and beautiful with sliced apples, lemon rind and white peaches. Medium body, bright acidity and an ash and lightly fruity finish. Lovely balance to this wine.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, July 2017

4 Stars & 18.0 / 20 Points

Bright, very pale pink, near colourless on the rim. The nose is very fresh and delicate with pure and subtle aromas of red florals and suggestions of red berry fruits and white stonefruits, and refreshing notes of mouthwatering wet-stone minerals. Dry to taste and medium-bodied, the palate has fresh and vibrant, subtly intense, but delicate flavour red florals, white stonefruits, and hints of red berry fruits harmoniously melded with thirst-quenching mineral elements. The palate juxtaposes delicacy and finesse with drive, depth and intensity. The wine flows with good energy and linearity to a very delicately nuanced, mouthwatering, dry finish of stonefruits and minerals. This is a very delicate dry rosé with finesse, intensity and a mouthwatering palate of florals, stonefruits and minerals. Serve as an aperitif and with canapes over the next 2 years. A blend of 75% Grenache and 25% Cinsault and Syrah, fruit from 'Château de Selle', 'Mireille' and contract growers, fermented to 13.5% alc.

CAMERONDOUGLASMS.BLOGSPOT.CO.NZ

Cameron Douglas MS, September 2017

89 Points

Onion skin and pale salmon colour. Aromas and flavours of red apple skin, apple flesh, subtle peach and light red fruit suggestions. Crisp and just dry with plenty of acidity and a whisper of tannin. Balanced and well made. Drink now and through 2019/2020.