

ROSÉ



PRODUCTION

5

TOTAL PRODUCTION
(000 TONNES)

1%

PROPORTION OF NZ
WINE PRODUCTION

2%

PROPORTION OF NZ
WINE EXPORTED

New Zealand makes a wide array of Rosé wines, from fresh and fruity to savoury and textural. The success in export markets is proof of their excellent quality and popularity.

The majority of New Zealand's Rosés are made from Pinot Noir, though other varieties such as Merlot are used in the various regions.



New Zealand Rosés come in many shades, though increasingly a very pale salmon colour is the preferred choice.

Light-bodied, fruit-focused and dry the wines are made to be enjoyed within a year from vintage.




WINE & FOOD MATCHING

DISH

 Seafood
 Cheese

SAUCE

 Citrus & vinaigrette

FLAVOUR

 Savoury
 Sweet
 Spicy

Rosé is great on its own as an aperitif or you can simply add canapés - smoked salmon blinis, fresh sashimi or goat cheese tartlets are especially good matches.

Rosés suit savoury tapas, light pasta dishes and will happily partner many Thai, Indian and Mediterranean-style dishes. Salad Niçoise is a classic match and Rosé works well with many seafoods, particularly salmon.

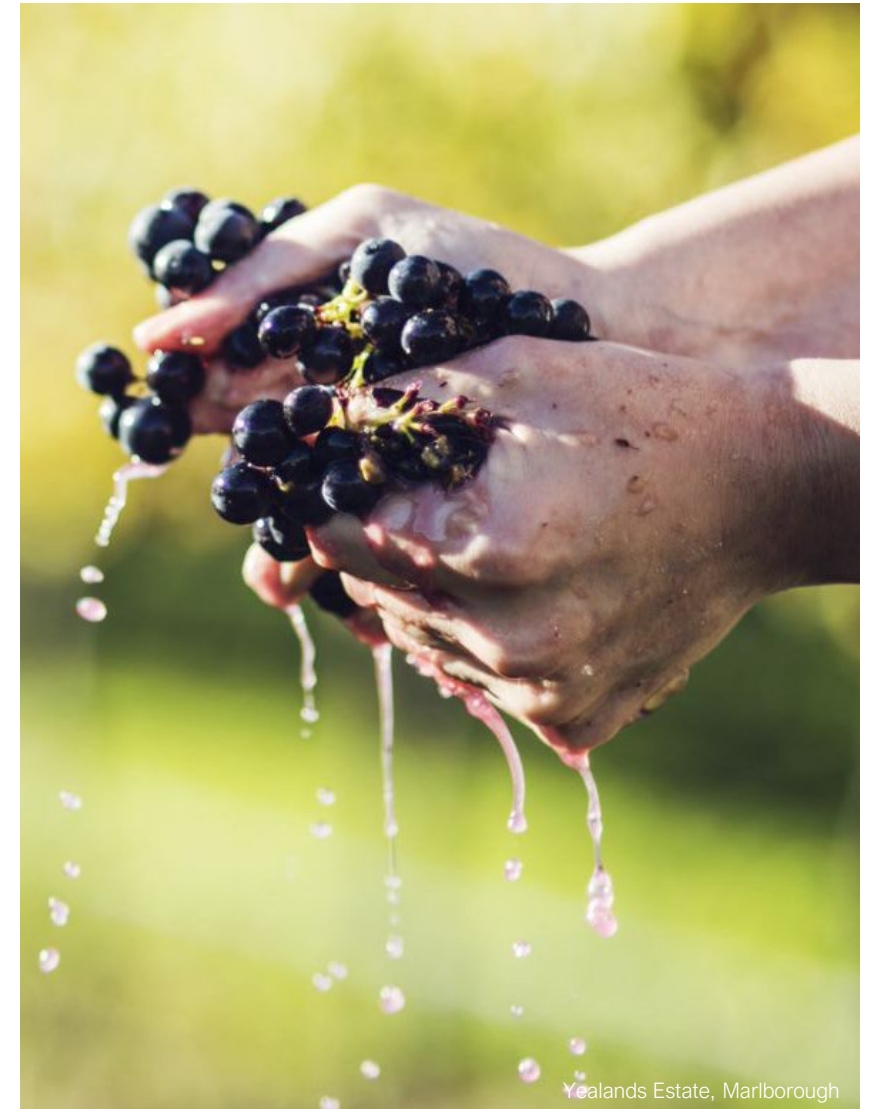
ROSE

DIVERSE, FRESH, ELEGANT

Pinot Noir provides the mainstay of New Zealand's Rosé production. However throughout the regions, and especially from Hawke's Bay northwards, Rosé can be made from Merlot, Cabernet Franc, Malbec and Syrah amongst other varieties.

The majority of New Zealand Rosés are the result of direct pressing or brief skin maceration. Most are fermented in temperature-controlled stainless steel tanks with minimal ageing to preserve their freshness, fruit purity and aromatic intensity.

Some producers are exploring other techniques such as the saignée method (bleeding juice off a ferment) or co-fermentation of white and red varieties, to provide weighty, textural wines. Occasionally old oak puncheons, concrete eggs or clay amphorae are used to add complexity of texture.



MARLBOROUGH

Pinot Noir is the most common variety used for Marlborough Rosé, with characteristic aromatic intensity, ripe berry fruit and spice, and vibrant, well balanced palates. There are also some interesting wines to be found using less common varieties such as Syrah and Montepulciano.

HAWKE'S BAY

Home to a great many of the Merlot and Syrah-based Rosés, with some wines made from a blend of (often Bordeaux) varieties. The moderately warm climate lends itself to robust, spicy and savoury wines with good depth of flavour.

CENTRAL OTAGO

In a region where Pinot Noir makes up 80% of production, the vast majority of Central Otago Rosé is also Pinot-based. Packed with bright strawberry, raspberry, ripe cherries and often a touch spice and fresh herbs, the palate is lively and crisp with clean acidity.

