

GREYROCK

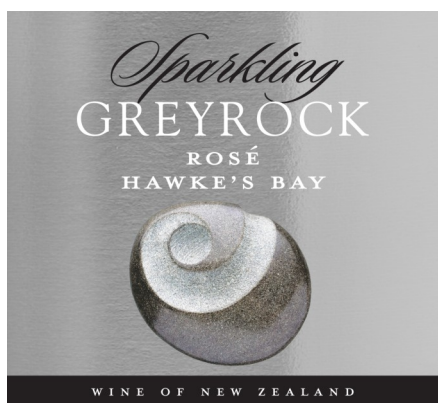


GREYROCK SPARKLING ROSE

| | |
|-----------------|--------------------------------|
| Region | Hawke's Bay |
| Alcohol: | 13% |
| pH: | 3.38 |
| TA: | 6.4 g/L |
| Residual Sugar: | 10 g/L |
| Bottle Barcode: | 9421003817470 |
| Case Barcode: | 9421003817487 (12 bottle case) |

Greyrock Philosophy

The Greyrock range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment.



Vineyards

The grapes for the Greyrock Sparkling Rose are sourced from Greyrock's Hawke's Bay vineyards which have a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide the depth and complexity of flavour in this wine.

Winemaking Notes

The soft, luscious, berry fruit flavours of Merlot provide the basis of this wine. The Sparkling Rosé is made in an aromatic, fruit driven style with light tannins.

Tasting Notes

The Greyrock Sparkling Rose is a bright ruby colour, with aromas of raspberry and stonefruit, and a fresh, mouthfilling palate. Drink young and well chilled.

Food Match

An excellent aperitif or delicious with canapés and seafood.

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