



# WARD VALLEY 'OLIVIA' PINOT NOIR ROSÉ 2017

Marlborough, New Zealand

[www.wardvalleyestate.com](http://www.wardvalleyestate.com)

In September 2009 James & Freddy planted the first 5 h.a. of Pinot Noir on their Ward Valley Estate Vineyard. This wine is dedicated to the trials and tribulations of developing and planting the vineyard from bare unproven land. Taking its name from the Owner's two very special Olivia's, Freddy's wife Olivia Davison and James's first born daughter Olivia.

Ward Valley is situated at the southern frontier of Marlborough, making it a special place within a special place. The vineyards combination of high altitude, dry air, temperature extremes and deep clay creates a marginal climate and terroir that produces wines of rare complexity. The founders of Ward Valley, James Leary and Freddy Davison have worked tirelessly, to create a range of wines that truly embody the earth that it is made from and the hands that it is made by.

## VIGNERON

James Leary / Ward Valley Wine Co.

## WINEMAKER

David Clouston / The Wine Studio Ltd.

## VINTAGE NOTES

Our vineyard manager and David Clouston's wine making team selected the best rows of the Pinot Noir fruit from the Ward Valley Estate Coastal Block. The fruit was carefully harvested before being transferred to the winery to cold soaked on the skins for 4 hours. This 'time on the skin's' gives the wine its salmon pink colour. We endeavour to make our Rosé with our trademark pale pink colour, this to us is the colour a Rosé should be. The grapes are then pressed and cold fermented. 4 months of lees stirring at the winery adds texture and maturity to the pallet of the wine.

## TECHNICAL ANALYSIS

Residual Sugar	2.2 g/L
Packaging	12x750mL
Alcohol	12% Alc Vol
Total Acidity	6.2 g/L

## TASTING NOTES

On the nose we have lifted aromas of strawberry and raspberry, along with hints of citrus and floral notes. The palate is dry and shows some complex flavours of raspberry, strawberry and melon. This makes for a dry style wine, brilliantly structured by crisp acidity, finishing long and mouth-watering.

## FOODMATCH

The Olivia Rose is perfect for enjoying on its own on hot summer days or pairs beautifully with light fresh meals.

## PRESS QUOTE

"Brightly expressed on the nose showing raspberry, cranberry, citrus and floral characters" 91/100 Points  
**Wine Orbit, Jan 2018.**

