

# BABYDOLL

## WINE OF NEW ZEALAND

Our BABYDOLL sheep live beneath the vines, nibbling on grass and weeds and giving their name to our delicious wines. Small but mighty, they're wonderful groundskeepers. Yes, they need a little help to keep the mowing going. But it's all for the good of the grapes.

### Babydoll Rosé 2023

#### Tasting Note

##### Bouquet

This pretty Rose has a fresh and enticing bouquet of red apple, pomegranate and summer berries.

##### Palate

The palate is lively and juicy, with flavours of pomegranate and a focused and well-balanced acidity.

##### Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

##### Food Match

This wine can be enjoyed with creamy goat's cheese, seafood and light summer salads.

##### Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

#### Vintage Summary

Marlborough experienced rather high rainfall during the growing season, resulting in high moisture levels throughout the vineyard. Dewy mornings combined with good crops created a sense of nervousness heading into vintage.

However, the weather remained stable, which meant we could pick our fruit when desired and the concentration and health of the fruit was outstanding. This resulted in a Rose with concentrated flavours, with underlying purity and minerality.

#### Winemaking

Individual parcels of fruit were harvested, destemmed and gently pressed. The juice was then left to settle in tank for 48 hours, where it was racked prior to fermentation. A long, cool fermentation, using a range of yeasts to capture the bright, fresh fruit characters. The individual parcels were then blended, stabilised and filtered prior to bottling.

**Winemaker** Natalie Christensen

**Harvest Date** 16<sup>th</sup> March - 5<sup>th</sup> April 2023

**Vineyard** Marlborough and Hawkes Bay

**Alcohol** 12.5% **pH** 3.47

**Residual Sugar** 4.5g/l **TA** 6.46



[babydollwines.co.nz](http://babydollwines.co.nz)

