



UNISON VINEYARD

Established in 1993, Unison Vineyard is a boutique Family Estate at the heart of the premium NZ red grape growing GIMBLETT GRAVELS Winegrowing District in Hawkes Bay.

Our handcrafted philosophy includes handpicking, gentle basket pressing, and top quality oak barrel ageing to ensure the wines developed from our unique terroir capture the intensity the vineyard has to offer.

UNISON BLUSH ROSÉ 2015

WINEMAKING

Unison Blush is made by the traditional method of saigné (bleeding). We handpick our red grapes, then de-stem and lightly crush them to just break their skins before they go into fermenting vats. The must (crushed grapes) is then left to macerate for around 8 hours at which time we draw off deep cherry coloured grape juice. This juice is fermented at cool temperatures in stainless steel tanks using the same methods as for white wine. The fermentation of the red juice without the skins gives us vibrant red and stone fruit flavours in the wine without tannins.

TASTING NOTE

Delicate salmon pink. Vibrant aromas and flavours of crushed strawberries and red cherries with cinnamon and almond nuances. Bright, refreshing and lively, the Unison Blush is summertime in a glass.

FOOD MATCH

Paella or oven baked salmon with new potato and green beans.

CELLARING POTENTIAL

2 years



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