



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 ROCKY ROSÉ 2014

WINEMAKING

Unison Rocky Rosé is made by the traditional method of saigné (bleeding). This vibrant Rosé is created from our premium red grapes (Cabernet Sauvignon, Merlot and Syrah) picked from our deep gravel soils and cool fermented in stainless steel units. The fermentation of the red juice without the skins gives us lovely flavours of strawberries and the residual sugar a hint of cream.

The 2014 Rocky Rosé is finished off-dry.

TASTING NOTE

Pink with crimson highlights. Aromas and flavours of strawberries and cream or strawberry yoghurt. This rosé is soft and supple with lingering intense red berry flavours.

FOOD MATCH

This off-dry style Rosé is a lovely partner to slightly spicy cuisine such as chorizo sausage or slightly sweet salmon preparations such as maple glazed salmon.

CELLARING POTENTIAL

2+ years



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