



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 ROSÉ 2014

WINEMAKING

Unison 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 vibrant raspberry, cherry, and strawberry flavours as well as hints of spice and tannin.

The 2014 Rosé is finished dry.

TASTING NOTE

Enticing nose filled with summer fruits; cherries, strawberries and raspberries laced with a touch of spice and vanilla bean. Vibrant strawberry flavours mingle with spice and a hint of Herbs de Provence on the palate.

FOOD MATCH

This crisp refreshing wine is best served lightly chilled as an aperitif to enjoy with friends or your favourite food.

CELLARING POTENTIAL

4 years



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