

SILENI

ESTATES

WINE THAT LOVES COMPANY

- 5 STARS** – *Michael Cooper, New Zealand, 2016*
- 5 STARS** – *Cuisine Magazine, New Zealand, 2016*
- SILVER** – *Decanter World Wine Awards, 2017*
- 4.5 STARS** – *Sam Kim, New Zealand, 2016*
- 4 STARS** – *Raymond Chan, New Zealand, 2016*

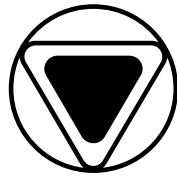
"Aromatic and fragrant with strawberry, cherry and delicate floral notes. The palate is full and juicy, with concentrated berry and citrus flavours and a refreshing finish. Enjoy with salmon, soft cheese or a Mediterranean style platter."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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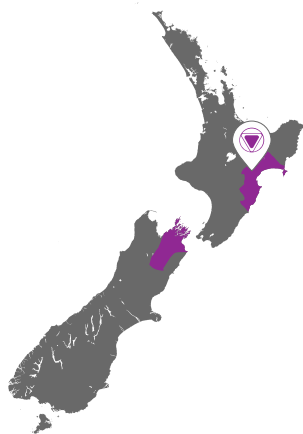
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

RIDGE PINOT NOIR ROSE 2016

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Pinot Noir
ALCOHOL	13.5%
pH	3.45
ACIDITY	5.3g/L
RESIDUAL SUGAR	3.6g/L
BOTTLE BARCODE	9421030211517
CASE BARCODE	9421030211524
VINEYARD	The Sileni Ridge Pinot Noir Rosé is sourced from Sileni's cooler Hawke's Bay vineyards sites. Inland at higher altitude, in the cooler Mangatahi sub-region, vineyards are planted on gravel soils. Out at Te Awanga our vineyard is planted on clay soils, benefiting from the cooling ocean breezes.
WINEMAKING NOTES	This rosé is made from a bleed off (saignée) of juice from our reserve parcels of Pinot Noir. The juice is transferred directly into tank for cold settling, once clarified the juice is then racked and inoculated with cultured yeast. Before undergoing a cool fermentation. The wine is bottled early to retain its vibrant aromatics.

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