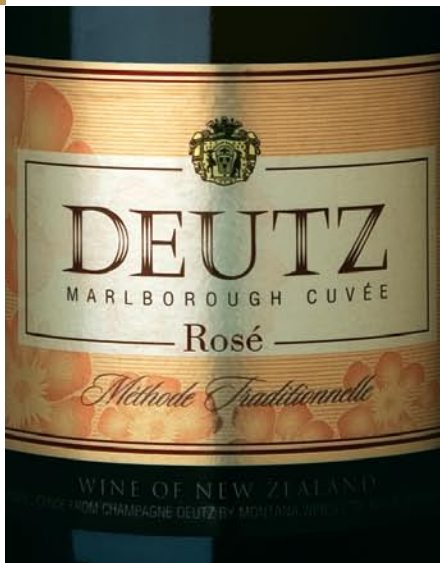




“An elegant and seductive wine with a sophisticated and rich, cherry hue. Light strawberry and raspberry flavours create a memorable first impression, with a hint of cranberry and brioche on the finish. Fresh berry fruit flavours are overlaid with rich biscuit and toast complexity.”

Julia O’Connell: Winemaker



This wine is the unique result of a winemaking partnership started in 1988 between Montana Wines and the prestigious House of Deutz in Champagne. Deutz Marlborough Cuvée marries the best of New Zealand grapes with traditional French Champagne-making techniques, resulting in an award-winning New World Cuvée, Deutz Marlborough Cuvée, establishing a new benchmark for New Zealand wine excellence and creating a respected market category of its own. Deutz Marlborough Cuvée Rosé is the latest evolution in the Deutz Marlborough style.





TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (October - April)

(MARLBOROUGH REGIONAL AVERAGES)

GROWING DEGREE DAYS:	1154°C
RAINFALL:	383mm
MEAN MAX TEMPERATURE:	20.7°C
MEAN MIN TEMPERATURE:	10.3°C
VINE AGE:	10-17 years
PRUNING REGIME:	Mixed
HARVEST DATE:	Mid to late March

MATURITY ANALYSIS AT HARVEST (TYPICAL)

BRIX:	19.5 - 20.5° Brix
TITRATABLE ACIDITY: (as Tartaric Acid)	14.1 g/L
pH:	3.01
WINE ANALYSIS	
ALCOHOL:	12% v/v
RESIDUAL SUGAR:	14 g/L
TITRATABLE ACIDITY: (as Tartaric Acid)	7.7 g/L
pH:	3.01

MARLBOROUGH GROWING SEASON

Marlborough is blessed with a climate which has an abundance of sunshine during the growing season combined with a high diurnal range, allowing cool nights to preserve the acidity in the grapes. Vibrant acidity is essential in the production of méthode traditionnelle wines.

SOIL TYPE

Two main soil types from the Marlborough region influence this wine. In the central area of the Wairau Valley, where our Renwick Estate lies, are young to middle-aged soils based upon river silts and stone. In the Southern-side valleys leading off the Wairau Valley, where our Brancott Estate lies, are much older soils with higher clay content based on glacial outwash.

CLONAL/ROOTSTOCK SELECTION

Clonally, the Chardonnay is predominantly Mendoza, along with UCD5 and UCD6 on a mix of three rootstocks; Scharzmann, SO4 and 5C. Onto the same rootstocks are grafted a range of Pinot Noir clones, from 10/5 to the latest Dijon clones. Pinot Meunier also makes up a small percentage of the blend.

WINEMAKING DETAILS

The grapes are hand-picked and whole bunch pressed in the Brancott Winery Coquard press to extract juice in the gentlest manner, yielding juice with elegance and finesse. Grapes from

all the vineyard blocks and varieties are kept separate until they are blended prior to the second fermentation. This blending stage is the most important step in the méthode traditionnelle process. Purity of Pinot Noir fruit expression is key to this style of Rosé and a small amount of red wine is added to give the wine its rosé colouring. Yeast and a little sugar are added to the final blend, prior to the wine being bottled. Second fermentation lasts for approximately six weeks, occurring in temperature controlled warehouses. Deutz Marlborough Cuvée Rosé is aged on lees for a minimum of two to three years to impart toasty yeast flavours.

AROMA AND PALATE

Fresh, bright, lifted nose with toasty notes and an abundance of red fruit character. Strawberry and raspberry flavours create a memorable first impression, with a hint of cranberry and brioche on the finish. The fresh berry fruit flavours are overlaid with rich biscuit and toast complexity. Elegant and well balanced with a long, lingering aftertaste.

CELLARING AND FOOD MATCHING

Designed for drinking upon release, Deutz Marlborough Cuvée Rosé will nevertheless gain additional toasty nuances with careful cellaring. An outstanding aperitif, Deutz Marlborough Cuvée is also the perfect match with canapés.

THE DEUTZ MARLBOROUGH CUVÉE RANGE

The unique result of a winemaking partnership started in 1988 between Montana Wines and the prestigious House of Deutz in Champagne. Deutz Marlborough Cuvée marries the best of New Zealand grapes with traditional French Champagne making techniques.