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## Soderberg Wines

### **'Rouge Fete' Marlborough Traditionelle 2015**

#### Tasting Notes

Light cerise-pink colour with some depth and pale purple hues on the rim, the bead very fine and persistent. The nose is very delicate with a fine, tight core of red cherry fruit with subtle notes of dark herbs, and suggestions of nuts and red florals, the aromatics unfolding to how dark red berry fruit elements.

Dry to taste, the palate has a finely bound core with uncomplicated fresh and sour cherry fruit flavours along with nuances of dark herbs and red florals. The mouthfeel is fresh and flows with underlying creamy effervescence balanced by a light phenolic-textured line. The acidity is crisp and mouthwatering and carries the red cherry fruit to a moderately lingering, brisk, dry finish.

This is a delicate and uncomplicated, dry sparkling Pinot Noir rosé with red cherry fruit with subtle herb notes and a refreshing mouthfeel. Serve as an aperitif and with antipasto over the next 2 years.

100% Pinot Noir from the 'Soderberg' vineyard, hand-picked and fermented in barrique to 11.95% alc. and dryness, transferred to stainless-steel and tiraged in February 2016, and disgorged on 28 October 2016.

- Only 56 cases (of 6) in total were made.
- Bottles individually numbered for security and control.
- Analysis pH3.
- 55/TA(g/L) 6.2
- 11.95% alcohol by volume