

# Gardo & Morris

NEW ZEALAND WINE

## ORGANIC BRUT ROSÉ

An elegant and charming pink methode traditionnelle sparkling wine from Marlborough. Pale peach in colour with a light salmon hue, bubbles are very fine. The nose is gentle with rich nuances of stonefruit, red berries, underlying yeasty autolysis, and a creamy scent. Full-bodied, the flavours are rich, peach, nectarine melded with ripe strawberries and rose petals; roasted hazelnuts, pastry flow along with creamy custard to an elegantly bold finish. Mousse is delicate and lush, along with creamy custard, supported by integrated acidity. Ripe fruit and subtle floral details compliment lightly toasty pastry.

### – VITICULTURE AND WINE MAKING NOTES –

Harvest began early March 3 weeks ahead of our other grapes. This wine is a single vineyard wine from the Southern Valleys in Marlboroughs Wairau Valley. This vineyard offers the flavour profiles of both Chardonnay and Pinot Noir to be displayed in the wine, our aim is for the subtle ripe fruit flavours to shine in this style perfectly complimenting the bubbles! The grapes were very gently handled in the cellar. A warm fermentation in stainless steel tanks, and a few older french puncheons subtle yeast selection and ageing 'sur lies' with no SO2. It has produced an elegant and very balanced wine. Attention to the tiniest details is the key to the quality of this Chardonnay & Pinot Noir blend; grapes carefully tended in the organic certified vineyard, gently pressed, and vinified using a blend of modern technology and traditional methods.

### – FOOD MATCHING SUGGESTIONS –

Gardo & Morris Organic Brut Rose is an excellent aperitif and food wine that will compliment grilled fish or even a fillet of beef!

### – THE PRODUCER –

Gardo & Morris is a small family-run boutique New Zealand winery run by Benjamin Morris and Frida Gårdö Morris, we are a little unique as we spend 3 months in New Zealand over vintage producing our wines and the remaining 9 months are based in Sweden.

"Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn this into unique handcrafted wines."

Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".



Art. No 7732  
Vintage NV

Region Marlborough  
Country New Zealand

Grapes Pinot noir and chardonnay  
Alcohol 12%