

NEW ZEALAND ROSÉ

HOW WE MADE IT

The long, dry growing season gave us an incredible selection of grapes for this Rosé. We carefully picked the grapes in cool conditions before delicately pressing at the winery to retain the vibrant fruit flavor. For really jaw-dropping aromatics, we separated the juice into small batches and inoculated each with a different yeast. After fermentation and careful blending, we let some of the wine sit on lees to give the Rosé something to really write home about – incredible texture and complexity.

HOW IT TASTES

Nectarine, strawberry, and rhubarb on the nose. Fresh and juicy palate with nashi pear and watermelon flavors, and a dry, herbal finish.

HOW TO SERVE IT

To ensure the best possible flavors and aromas, chill for 45 minutes. Our chill check snowflake ❄️ on the bottle will turn blue once the wine is chilled to perfection.

HOW WE DRINK IT

With a fresh salad of mango and chopped mint, pan-seared fish, and a drizzle of lime juice. Yum!



MATUA

NEVER
BEEN
Cooler™