

# STRATUM

NEW ZEALAND

go on ..... discover our fun side!!

## 2008 SAIGNEE ROSE

Analysis at Harvest            23.00 Brix  
   7.8 g/l Total Acid  
   3.30 pH

The Stratum 2008 Rose is made from Pinot Noir selected from our Glasnevin Vineyard in Waipara.

After a day on skins, 5% of the lightly coloured Pinot Noir juice was racked off (Saignee) and put through a cool fermentation. The fermentation was then stopped with a small amount of residual sugar to balance out the natural acid. The wine was then lightly fined, filtered and bottled.

The Stratum 2008 Saignee Rose displays fresh raspberry aromatics with a beautifully balance palate. A delightfully refreshing wine, best served well chilled. A wine to suit most occasions, to be enjoyed over the next two years.

Analyis at Bottling            3.45 pH  
   6.0 g/l Total Acid  
   12% Alcohol  
   6.0 g/l Residual Sugar



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