

2025  
SARA'S LIGHT ROSÉ  
NEW ZEALAND

*toi toi*  
NEW ZEALAND WINE



90  
PTS

Cameron Douglas  
October 2025

*"Brightly fruited and elegantly expressed, the bouquet shows sweet strawberry, apricot, lemon peel, and subtle spice aromas. It's juicy and beautifully rounded in the mouth, delivering a fine texture and crisp acidity, finishing with a lingering, and refreshing quality. At its best: now to 2027."*



'Sam Kim Review October 2025

[www.toitowines.co.nz](http://www.toitowines.co.nz)



@toitowines



From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions.

**Proudly family owned and sustainably produced - protecting our lands for future generations.**

### Wine Notes

Toi Toi Sara's Light Rosé 2025 shows a delicate pale pink hue with a soft silver sheen. The bouquet is brightly fruited and elegantly lifted, revealing sweet strawberry, apricot and red apple aromas layered with hints of lemon peel, rose and subtle spice. Juicy and beautifully rounded on the palate, this light-alcohol Rosé delivers fine texture with flavours of stone fruit, red pear and raspberry. A refreshing acid line brings vibrancy and balance, carrying through to a lingering, crisp finish with a gentle touch of fruit sweetness. Although perfect for any season, Sara's Light Rosé is best enjoyed lightly chilled and shared outdoors with good company, simple grazing plates and fresh local fare.

Sara's Light Rosé keeps all the greatness of Sara's Rosé but features 25% less calories and lower in alcohol.

### Viticulture and Winemaking

The 2025 vintage of Sara's Light Rosé was crafted from Hawke's Bay fruit, with the Pinot Gris (just under 94%) and Pinot Noir (just over 4%) sourced from the Moteo Estate, forming the vibrant heart of the blend. A small portion of Merlot (around 1%) from Waikahu adds a subtle layer of texture and depth. Each parcel was harvested separately and lightly pressed to achieve the wine's delicate blush hue before settling for clarification. The clear juice was cool fermented with selected yeasts to preserve freshness and varietal purity. Following fermentation, the individual components were blended to achieve balance and lightness, then bottled early to retain the bright aromatics and refreshing character of the 2025 vintage.

### Wine Analysis

Alcohol 9.39%

pH 3.44

TA 5.98 g/L

Residual Sugar 6.68 g/L

