

2025
SARA'S ROSÉ
NEW ZEALAND

toi toi
NEW ZEALAND WINE



93
PTS

Wine Orbit
June 2025

"This is instantly appealing on the nose with aromas of sweet strawberry, crunchy apple, and rock melon. The palate displays juicy fruit intensity with fine texture and bright acidity, making it refreshing and fabulously drinkable. At its best: now to 2027"



'Sam Kim Review June 2025

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 Rosé 2025 has a salmon pink colour with some purple hues. The aroma features strawberry and pear notes that form the basis of the aromatic profile along with the floral notes of fermentation. The palate suggests juicy fruit intensity with a fine texture and bright acidity. Finishing with a pleasing balance of fruit sweetness and freshness.

Although our refreshing Rosé is suitable for any season and pairs well with any meal, the ideal Rosé experience requires just a modest platter featuring your preferred local cheeses, fresh ingredients, and nibbles. Enjoy outdoors in the sunshine, surrounded by friends and family, for the ultimate enjoyment.

Viticulture and Winemaking

The 2025 vintage has been crafted solely from the Hawke's Bay region made from predominantly the Pinot Gris grape coloured with a bit of Pinot Noir and Merlot. The Pinot Gris and Pinot Noir come from the Moteo Estate and make up 99% of the total volume, while the Merlot comes from Waikahu and comprises 1%. Grapes were harvested in small parcels and lightly pressed to tank for clarification. The clear juice was fermented at cool temperatures with a selection of yeasts to preserve and enhance varietal aromas. Following fermentations the different tanks were blended together and bottled early to preserve the delicate colour and aromas.

Wine Analysis

Alcohol 13.0%

pH 3.48

TA 6.63 g/L

Residual Sugar 4.4 g/L

