

OVATA ROSÉ NV

Ovata Sparkling Rosé NV is a blend of Pinot Noir and Chardonnay bottle fermented with an average of 24 months on lees. Selected parcels have been incorporated into the blend from our reserve wines which add an extra layer of complexity to this elegant Sparkling Rosé.

Nose

Delicate aromas of strawberry, Turkish Delight and white flowers are overlaid with more complex yeast derived notes finishing with strawberries and cream.

Palate

The time on lees has resulted in a wine that is complex and stylish. The Pinot Noir brings creaminess and prettiness, while the Chardonnay provides bright, acid-driven finesse.

A stylish Sparkling Rosé that has a precision and delicacy that makes you want more.

Wine Analysis

88% Pinot Noir | 10% Chardonnay | 2% Pinot Meunier

Alcohol: 12.5% Std Drinks: 7.4

