

Wines of New Zealand

Fitzroy Bay Pinot Noir

Discover the essence of New Zealand with the Fitzroy Bay Pinot Noir. Each glass transports you to the bay that gives the wine its name, with its unmistakable fragrant notes of cherry, red fruits and plum. The sunshine and cool Cook Strait winds promote slow grape ripening periods that result in intense, concentrated and balanced flavors with fine, lingering tannins.

Region

New Zealand is a premier new-world wine country, producing award-winning wines that reflect the clean air and sunshine. Marlborough is a well-known wine-producing region in this country. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. The most popular varietal is Sauvignon blanc, closely followed by Pinot noir and Chardonnay.

VARIETY **Pino Noir.**	STYLE **Still Wine.**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **14-16ºC**

Tasting Notes

This Pinot Noir shows a light garnet hue and opens with fresh, vibrant flavours of red cherry, blueberry, and delicate floral notes. The nose is dominated by red and black cherry, raspberry, strawberry, and blueberry. Medium-bodied with a well-defined structure, the wine is beautifully balanced, featuring soft, silky tannins and a smooth finish.

Food Pairing

It pairs wonderfully with a wide range of dishes—from light meats and poultry to richer options like fatty fish and pasta. It is especially compelling alongside mushrooms or dishes with savoury sauces.

Technical Information

The process of cold pre-fermentation maceration of the destemmed and crushed berries is employed to enhance the fruit and soften the tannins. The fermentation process is carried out with the aid of indigenous yeasts in small open tanks, with manual punch-downs. The wine is then subjected to a brief ageing period in neutral, small-grain, un-toasted barrels, with the aim of preserving the freshness and varietal purity of the Pinot Noir from the Marlborough Valley in New Zealand.



Wines of New Zealand

Fitzroy Bay Sauvignon blanc

Discover the vibrant essence of New Zealand with Fitzroy Bay Sauvignon Blanc. With its unmistakable citrus and tropical notes, each glass transports you to the bay that gives the wine its name. These notes are a hallmark of the region's wines. It is fresh, pure and refreshing.

Region

New Zealand is a premier new-world wine country, producing award-winning wines that reflect the clean air and sunshine. Marlborough is a well-known wine-producing region in this country. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. The most popular varietal is Sauvignon blanc, closely followed by Pinot noir and Chardonnay.

VARIETY **Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 7-10ºC.**

Tasting Notes

Fitzroy Bay Sauvignon Blanc is a crisp, dry white wine with a pale straw colour and vibrant green highlights. It bursts with enticing aromas of passion fruit and citrus, leading to a palate packed with intense tropical fruit flavours and a lively hint of gooseberry.

Food Pairing

This refreshing wine pairs beautifully with fish, seafood, and a variety of cheeses, making it a versatile and elegant choice for any occasion.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C. The wine making process includes careful handling at every stage.