

Pinot Noir Rosé 2018

AMISFIELD



GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. Some storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest the first week of March.

VINEYARD

Grown within the Waenga silty loam soils of our lower terraces the Pinot Noir vines for our Rose express opulent berry flavours with a light tannin profile.

WINEMAKING

Hand-harvested fruit was cold-soaked for 24 or 48hrs before pressing the coloured juice off the grape skins. The juice was fermented cool using selected aromatic yeast. A small portion was fermented in old French oak barriques to add a hint of caramel to the palate.

TASTING NOTES

Vibrant pomegranate and watermelon aromas. The palate has complexity and softness complimented by fresh red berry sorbet notes and a lingering, dry finish.

HARVEST COMPOSITION

Brix 21.0-22.5
pH 3.25-3.39
Titrateable Acidity 5.7-6.4g/L

Wine Composition

Residual Sugar 6.1g/L
Titrateable Acidity 76.2g/L
Alcohol 13%

Vine Age

8-19years (planted 1999-2010)

Clone

115, 667, 777, UCD 5, UCD 6

CENTRAL OTAGO