

# Pinot Noir Rosé 2019

AMISFIELD



## GROWING SEASON

The growing season was back to the mean after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for helicopters to frost fight at day break. The Pinot Noir for this years' Rosé was harvested on the 20th of March.

## VINEYARD

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

## WINEMAKING

Hand-harvested Pinot Noir was cold-soaked for 24 to 48 hours before pressing the brightly coloured juice off the grape skins. The juice was fermented cool using selected aromatic yeast. Due to small berry size, the wine has a wonderful depth of colour. A small portion was fermented in old French oak to add a hint of caramel to the palate.

## TASTING NOTES

A fruit basket of strawberries, watermelon, pomegranate and lycee. The palate is bright and generous with a creamy note and a dry finish.

## HARVEST COMPOSITION

Brix 20.7 - 22.1  
pH 3.20-3.35  
Titrateable Acidity 6.5 - 7.3 g/L

## WINE COMPOSITION

Residual Sugar 5.3 g/L  
Titrateable Acidity 6.8 g/L  
Alcohol 12.5%

## Vine Age

9 - 20 years (planted 1999-2010)

## Clone

667, 115, 777, UCD5 & UCD6

CENTRAL OTAGO