

# Pinot Noir Rosé 2022

AMISFIELD



## GROWING SEASON

A mild winter and spring provided ideal conditions at budburst and for flowering into December. No real wind or frost events allowed for excellent vine health and growth, with the strongest canopy we'd seen for years. The season was shaping up to be warmer than average, with expectations of an earlier start date to harvest, however the heat dropped off and a timely rainfall in the beginning of February returned us to our historical mean start date. During harvest we enjoyed extremely settled weather providing a wonderful picking window to bring in clean fruit of exceptional quality across the estate.

## VINEYARD

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

## WINEMAKING

Estate grown Pinot Noir was cold-soaked for 2 to 8 hours before pressing the brightly coloured juice off the grape skins. The juice was fermented cool using selected aromatic yeast. The wine then sat on fine lees before being bottled early to capture aromatics and vibrancy.

## TASTING NOTES

Vibrant and electric pink in colour, the nose exudes florals, rose water and bright red berries. The palate combines juicy watermelon and crunchy fresh pomegranate, delicately balancing a succulent mid palate with a refreshing dry finish.

## HARVEST COMPOSITION

Brix 22.50  
pH 3.20  
Titratable Acidity 8.00 g/L

## WINE COMPOSITION

Residual Sugar 6.00g/L  
Titratable Acidity 6.90 g/L  
Alcohol 13%

**Vine Age**  
7 - 22 years

**Clone**  
667, 115, 777, UCD5 & UCD6

CENTRAL OTAGO