



Central Otago Pinot Rose 2008

VITICULTURE

The 2008 Autumn was dry and warm allowing the ripening fruit to develop good varietal flavours. The fruit at harvest was impeccably clean with good maturity. The use of organic "compost tea" for fertilizing ensures we are actively pursuing natural methods for vine growth.

WINEMAKING

Fruit bins are delivered from the vineyard to the winery. They are held overnight to take advantage of the natural overnight cooling. The whole bunches enter the de-stemmer / crusher that is adjusted to allow for 50% of the berries to be crushed to release the juice and the remaining 50% to remain whole. This is slowly tipped into the press and either straight pressed or kept overnight to cool the juice down and extract more flavors. The press program lasts almost 3 hours. The gentle increase in pressure, from a few turns, avoids green flavors and bitterness coming from the stems. We need to avoid allowing the stems to get broken at every press turn and with too hard pressing. The first juice (90% - free run and low pressure extracted) and the hard press (over 0.8 bar/mm²) are kept separated in the tank and blended afterwards. The hard press needs to be fined because it is more phenolic and oxidised. The juice cools down during the following 2 days to below 8°C This allows the lees to settle down naturally and to be able to rack only the clearest and purest juice. The juice is transferred into a fermentation tank, where it will warm up slowly and get inoculated with the yeasts. The temperature of the fermentation is strictly controlled to stay between 15-17°C. This releases the best quality aromas. This fermentation is slow (over 15 days) to insure the best quality. After this fermentation phase the wine is racked of the yeast lees, to keep all the fruitiness and floral character of the Pinot Rosé. Some really fine lees are kept to give some fatness and great mouth feel to the wine. The wine will stay in full tanks and away from oxygen to retain the best aromas.

TASTING

Distinctive hints of strawberry and cooked rhubarb on the nose, this wine displays some subtle sweetness.

A crisp wine, that shows a refreshing hit of palate cleansing acidity. Best served well chilled, this light and easy drinking wine makes for a great summer aperitif. Naturally sweet (6g Residual Sugar), great mouth feel, enjoyable by itself or really good food matching; toffee apple, strawberry and blackberry, raspberry ice cream, real pinocity !

FOOD MATCHING

A great summer wine, to be enjoyed with antipasto platters, and cold cut meats like ham, salami and pate. Also to be enjoyed at summer time barbecues.

For something different, but successful: use the wine to make a jelly, setting it with some gelatin and layering it in a trifle with your favourite berries, sponge and custard.

Vineyard Designation: 100% Single Vineyard

Clones: Pinot Noir Clone 5 (100%)

Harvest dates: 15th April 2008

Harvesting: 100% hand harvested

Harvested: ~ 1.461 ton/hectare

Harvest Composition: Brix:, 24

pH: 3.60

Total Acidity: 5.1g/L

Crushing: 50% whole, 50% crushed

Extraction: 505 litres per tonne

Time on Skins: 24 hours total on skins

Yeast: 58W3, Laffort VL2 & VL3

Cooperage: Nil

Clarification: No fining required

Alcohol: 13.5% by Vol.

Total alcoholic Strength (%v/v): 13.5

Citric Acidity g/L: 0.32

Sorbic Acid mg/L: <10

Titrateable Acid g/L: 5.2

Total Dry Extract g/L: 21.9

Residual Sugar g/L: <1

Total Sulphur Dioxide mg/L: 95

Wine Making ~ Batch Number: L0808

Cellaring recommended: 2008 – 2012 **Bottle Seal:** Screwcap