

# Wild Earth

W I N E S  
C E N T R A L O T A G O

## Wild Earth Pinot Noir Rosé 2019

Bottling date: 23 August 2019

Winemaker: Jen Parr

### Reviews

5 Stars, 93 points, Sam Kim - Wine Orbit, Oct 2019

4.5 Stars, Winestate Magazine, March 2020

4 Stars, 92 points, Bob Campbell MW - The Real Review, Oct 2019

90 points (premium) - Cameron Douglas MS, Oct 2019

Silver - NZ International Wine Show 2019

### Vintage Notes

The 2018 - 2019 growing season returned to more classic conditions with warm (but not hot) days and cool nights. Yields were normal with minimal disease pressure and we had the benefit, particularly in Gibbston, of the classic long hang time. The cool nights helped retain the perfect level of acidity for Rosé.

### Winemaking Notes

The fruit for the 2019 Wild Earth Pinot Noir Rosé comes from our favourite vineyard for making Pinot Noir Rosé in Central Otago. This 20+ year old vineyard in Gibbston is purposefully selected for its consistent ability to produce complex, balanced Rosé that is fresh and delicious. The hand harvested grapes were picked later in April and were left on skins for 2 days before pressing in order to extract the beautiful pink hue. The juice was fermented at cooler temperatures in a stainless-steel tank to retain freshness.

Alcohol: 13%

PH: 3.48

T.A: 7.2 g/L

Residual Sugar: 3.6 g/L

### Tasting Notes

Our 2019 Pinot Noir Rosé has a beautiful pale pink hue that hints at the delicious array of red fruit aromas that will unfold in the glass. Intensely aromatic, the floral notes and bright red fruit sing beautifully of "classic" Central Otago Rosé. Enticing aromas of cherry, wild strawberry, and raspberry are carried long on the palate by the incredible creamy texture. It is a dry style Rosé with great concentration and sweet red fruit that is perfectly balanced by vibrant acidity which is the hallmark of wines from Gibbston and a result of our decision to pick early. With each new vintage, we set out to make a complex Rosé that is balanced and engaging - truly a kaleidoscope for the senses.

