



ROSÉ 2020

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	UCD5, Abel
Soils	Limestone and Clay Marl soils.
Vine Age	Planted 2005
Vine Density	5,000 / Hectare
Trellis System	VSP – cane pruned

WINEMAKING

Winemaker	Antony Worch
Harvest Date	11th April 2020
Brix	22.4
Residual Sugar	2.9 g/l
pH	3.36
T.A	7.0 g/l
Peak Fermentation Temp	17 Degree Celsius
Oak Percentages	10% French Oak
Time in Barrel	2 months
Fining	None
Filtering	Sterile
Alcohol	13.3% Alc
Total Cases Produced	220

VINTAGE REVIEW

A return to more traditional conditions for the Waitaki in Spring and Summer meant times of turbulence amongst periods of genuine warmth. These conditions gave way to lighter crops but intense small berries. Because of this we called it early as being a 'vintage' year for Waitaki wines.

The nature of limestone soils means seasons like this can easily be managed, with canopies kept healthy and fruit free of disease. Autumn was the most generous of all seasons, it allowed the luxury of picking at the perfect time for fruit acids and flavours to be shown.

The wines from this vintage will be enjoyed for many years.

TASTING NOTE

Q Rose is crafted from 100% Pinot Noir. Seductive pink in colour, the aromas of watermelon, Rose petals and wild forest fruits are powerful and long lasting. We have fermented a portion in French oak barriques giving the palate great concentration and texture. A dry style Rose making for a highly gastronomic wine.

WAITAKI VALLEY
WINE OF NEW ZEALAND