



ROSÉ 2021

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	UCD5, Abel
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2007
Vine Density	5,000 / Hectare
Trellis System	VSP / Cane Prune

WINEMAKING

Winemaker	Antony Worch
Harvest Date	17th April 2021
Brix	21.8
Residual Sugar	2.9 g/l
pH	3.45
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	130

VINTAGE REVIEW

A one in eighty year drought for the Waitaki saw creeks dry and pastures crack early in Spring of 2020. Leaving the vineyard crew racing to turn on irrigation not used in 15 years. With the dry conditions the risk of frost increased and with the influence of the October full moon our Q WINE vineyard took some damage.

Flowering proved to be successful for our Pinot Noir and Pinot Gris, however there were some cooler conditions during the Chardonnay flowering period which did reduce our Chardonnay crop size.

The drought breaker come with a massive rain event in early January setting up a beautiful healthy canopy across the whole vineyard and great fruit. The race towards harvest was aided by dry and hot ripening conditions all the way to one of Waitaki's earliest and best vintages.

TASTING NOTE

Q Rose is crafted from 100% Pinot Noir. Seductive pink in colour, the aromas of watermelon, white flowers 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