

Pinot Noir Rosé 2023

AMISFIELD



GROWING SEASON

A gentle winter and spring laid a favourable foundation, fostering ideal conditions for strong budburst and blossoming until December. The absence of frost and wind contributed to robust vine health, yielding a remarkably lush canopy. Extreme heat and little rainfall from late December to February meant the vines struggled with water stress but grape ripening was still tracking well. Initial prospects suggested an anticipated warmer season, prompting expectations of an early harvest commencement. However, temperatures moderated, and a cold March realigned us with historical norms. Harvest was marked with intermittent weather events, slowing us down, but allowing the team the opportunity to be more attentive to their picking of impeccably clean, high-quality fruit 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 approximately 4 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 NOTE

Vibrant fresh summer berries pop out of the glass. With a palate full of strawberry, pomegranate and watermelon characters, juicy acidity is balanced well with intensity of flavour. The finish is zesty, long lasting and dry.

HARVEST COMPOSITION

Brix 22.00 - 22.60
pH 3.39
Titrateable Acidity 7.20 g/L

WINE COMPOSITION

Residual Sugar 6.20g/L
Titrateable Acidity 6.40 g/L
Alcohol 13.30 %

Vine Age
8 - 23 years

Clone
667, 115, 777, UCD5 & UCD6

BioGro 5591
SWNZ Winery ID 1301



CENTRAL OTAGO