



ROSE 2023

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

WINE MAKING

Winemaker	Antony Worch
Harvest Date	24th April 2023
Brix	22.5
Residual Sugar	3 g/l
pH	3.32
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	13.5 % Alc
Total Cases Produced	160

VINTAGE REVIEW

La Niña's weather pattern came with a generous warm Spring allowing even budburst and little interruption to shoot growth from traditional Spring frosts. The extreme westerly winds were avoided this vintage as the 'energy' of this season was being driven from a much more mild and wetter easterly flow. This however did not affect the yields for our block, and we averaged 6 tonnes per hectare.

The temperatures remained cooler during the vital period of berry development, with careful tending of the vines the fruit was pristine and we managed to get the time needed to achieve desired ripeness crafting wines that reflect our limestone soils and terroir.

Harvest started on 23rd April and the final grapes were gathered on 29th April.

TASTING NOTE

Crafted from 100% Pinot Noir. The aromas of watermelon, and wild strawberry are powerful and long lasting. Partially fermented in French oak barriques giving the palate great concentration and texture. A dry style Rose that complements a wide range of culinary delights.

WAITAKI VALLEY
WINE OF NEW ZEALAND

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