

TASTING

NOTES



2012 TOSQ FLORA

TOSQ Flora is a single vineyard wine. The grapes are grown on our Roadside Vineyard located beside the Wanaka/Cromwell Highway in the centre of the Pisa district, Central Otago, New Zealand

"The 2012 vintage is an auspicious debut. Estate-grown at Pisa, in the Cromwell Basin, it was mostly tank-fermented, but a small portion of the blend was lees-aged in old oak barrels. The bouquet is gently spicy; the palate full-bodied and vibrantly fruity, with ripe, peachy, citrusy, spicy flavours that linger well. Dryish, with balanced acidity, it's a very good 'food' wine, for drinking now or cellaring." ★★★★★

Michael Cooper's Buyers Guide to NZ Wine

VINEYARD

No herbicides are used on the vineyard. The grapes are grown using composts, seaweed and teas to feed the vines and support the soil biology. The wine is made from Flora, a cross between Gewurztraminer and Semillon originally developed in California in the 1930s and quite rare in New Zealand.

The 2012 season was characterised by a cold start with November frosts followed by warm and dry

SOILS: The soils are comprised of sand and gravels, derived predominantly from greywacke and quartz schist parent material, interwoven with lenses of fine loess and silt.

VINE AGE: Planted 2001

VINE DENSITY: 3846/ha

VARIETY: Flora

ROOTSTOCK: All vines grafted onto rootstocks SO4

TRELLISING: VSP

PRUNING: Spur pruned

WINEMAKING

The wine was made by Dan Dineen and Sarah-Kate Dineen at their Maude Winery. Fermented in stainless steel, a small portion of the wine was allowed to rest on yeast lees in old oak barrels to give further complexity and palate weight. Bottled in October 2012.

HARVEST DATE: 17th April 2012

BRIX: 23

PH: 3.0

FINISHED WINE

FINING: Light fining with casein

RS: 3.5 g/l

ALC/VOL: 13.8%

