

TASTING

NOTES



2016 TOSQ ROSÉ

TOSQ Pinot Noir ROSÉ is a single vineyard wine. It is made from pinot noir grapes grown on selected rows of our Terrace Vineyard, located in the Pisa sub region of Central Otago.

Certified Organic Wine.



The wine is pale pink in colour. It is enticingly aromatic, with vibrant red berry fruits, red cherries and rose florals.

A dry wine with a touch of fruit sweetness, it is crisp and refreshing with bright acidity and a long elegant floral finish.

Delicious as an aperitif, or serve with antipasto, salmon or cranberry glazed ham.

VINEYARD

No herbicides are used on the vineyard. The grapes are grown under an organic regime, using composts, seaweed and teas to feed the vines and support the soil biology.

The season was a favourable one with a hot, dry mid-summer. The cool autumn nights slowed grape ripening ensuring excellent flavour development.

SOILS: Schist derived fine sandy loam over gravels

VINE AGE: Planted 2001

VINE DENSITY: 4545/ha

VARIETY & CLONES: Pinot Noir 115, 5, 777, and 667

ROOTSTOCK: All vines grafted onto rootstocks 101-14, 3309, 3306, 125AA

TRELLISING: VSP

PRUNING: Cane pruned

HARVESTING: By hand

WINEMAKING

The wine was made by Sarah-Kate Dineen and Vanessa Robson at the Maude winery. The fruit was destemmed crushed and cold soaked on skins for 24 hours prior to a gentle press. A cool fermentation in stainless steel was maintained at around 15°C to capture the aromatics and vibrant varietal fruit characters.

HARVEST DATE: 3rd April 2016

PH: 3.57

T/A: 5.4 g/l

RS: 1.8 g/l

ALC/VOL: 13.5%

