

CENTRAL OTAGO PINOT NOIR ROSÉ 2023



ALC: 13.5% T/A: 6.50gL PH: 3.28

RESIDUAL SUGAR: 4.24gL

"A CLASSIC PINOT NOIR ROSÉ BOUQUET OF STRAWBERRIES AND CREAM WITH A TOUCH OF BLOOD ORANGE AND CRANBERRY. AN IMMEDIATELY DELECTBLE PALATE STRAWBERRY AND RASPBERRY. Α FRESH AND **CRISP** FINISH **WITH** Α LOVELY BALANCE OF FRUIT. ACIDITY AND SWEETNESS MAKE FOR A BEAUTIFUL ROSÉ."

Greg Lane, Winemaker

CELLARING POTENTIAL

Roaring Meg Pinot Noir Rosé is at its best within two years of release.

VINTAGE 2023

The 2023 growing season in Central Otago was vastly different to the rest of the country. We came out of a mild, wet winter to a warm and unusually still spring which meant strong shoot growth and fruit set. Post flowering, the summer heat increased, and Cromwell experienced it's hottest January on record. We started picking in the middle of March however, a blast of cold weather from the south during the first week of April put a welcome handbrake on ripening which meant the majority of our grapes developed more flavour and tannin ripeness. We finished harvesting in mid-May, making it a longer vintage with excellent quality.

VINEYARD

The grapes for this wine come from our Cromwell basin vineyards managed by our dedicated viticultural team.

WINEMAKING CONSIDERATIONS

This was the first wine picked this vintage. Roaring Meg Rosé is all about freshness, vibrancy and purity of our Pinot Noir fruit and doesn't disappoint in 2023. Harvested in the cool of the morning, the fruit was gently pressed once in the winery followed by racking to a cool fermentation with aromatic yeast. The wine was blended and bottled soon after vintage to capture that freshness.

A VEGAN FRIENDLY ROSÉ

