

Roaring Meg



CENTRAL OTAGO
PINOT NOIR ROSÉ 2022



ALC: 13.5%

T/A: 3.4g/L

PH: 5.8

RESIDUAL SUGAR: 3.5g/L

“A BOUQUET OF LIFTED WHITE FLORAL AND STRAWBERRY NOTES INITIALLY AND BLOOD ORANGE AND RED CHERRY FRUIT BEHIND. BRIGHT, RIPE BLOOD ORANGE AND RUBY GRAPEFRUIT FLOWING INTO PLUSH STONEFRUIT ON THE MID-PALATE. DRIER IN STYLE, THIS ROSÉ IS ELEGANT AND FINE WITH A LONG FINISH.”

Greg Lane, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2022

The 2022 season swung the pendulum again for Central Otago. This season was characterised by a very warm summer, punctuated by vital rain events, culminating in a bumper crop that was harvested 1-2 weeks ahead of long term average. The benign, warm flowering conditions in December resulted in excellent fruit set and healthy canopies that galloped through a dry January. They were replenished by rain in February before harvest began in mid-March and was wrapped up by mid-April.

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, and coincidentally the first wine bottled for us in 2022. Roaring Meg Rosé is all about brightness, vibrancy and purity of our Pinot Noir fruit and doesn't disappoint in 2022. 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 brightness.

A VEGAN FRIENDLY ROSÉ

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago

