



CENTRAL OTAGO PINOT NOIR ROSE 2016



Alc. 14% T/A 5.4g/L-1 pH 3.52

Residual Sugar 7 g/L-1

“ This Pinot Noir Rosé exhibits a lovely watermelon complexion. Sweet raspberry aromatics combine with inviting strawberry and watermelon notes. These red fruits burst onto the palate with bright energy, flowing into a textured mid palate with the wine finishing on a mineral note. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

VINEYARDS

The fruit for this Rosé is from our Silver Tussock Vineyard, located at Pisa in the Cromwell Basin.

WINEMAKING CONSIDERATIONS

We love Rosé and felt the need for this, our first Roaring Meg Rosé, to be a celebration of the vibrancy and purity of our Pinot Noir fruit. The fruit was harvested on 8th April, then destemmed and left to soak on skins for 12 hours prior to pressing. The juice was racked clean and fermented cool to retain varietal freshness and typicity. The ferment was stopped with 7g/l of residual to help enhance palate weight. The wine was filtered but not fined prior to bottling.

Visit mtdifficulty.co.nz for agent and distributor contact details.

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