



CENTRAL OTAGO
PINOT NOIR ROSE 2018



Alc. 14% T/A 5.6g/L-1 pH 3.7

Residual Sugar 7.5g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ This Pinot Noir Rosé exhibits a deep salmon complexion. Lithe red fruits of the forest are lifted by a mélange of floral notes, violet, red apple blossom and wild flower. Strawberry and raspberry notes compete to introduce the wine, these then flow into a juicy mid palate and linger along with a clean mineral finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2018

One for the record books, and a vintage of two halves. There was exceptional warmth from September through to late January, before cooling off through February and Autumn. With the warm start we got underway early; this warm settled weather continued through flowering and fruit set. The potential crop was well set, yet small as a result of the cool December in 2016. The vineyards really started to dry out through December and January, with irrigation struggling. With the arrival of February, temperatures plummeted to below average and rainfall was well above average. These cool and wetter-than-average conditions persisted right through harvest. Disease pressure remained low, even with the elevated rainfall, through the finish of the season. The cool, late Summer / Autumn period enabled berry ripening through a cooler period providing ripe fresh characters.

VINEYARD

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

WINEMAKING CONSIDERATIONS

We love Rosé and felt the need for this, our third Roaring Meg Rosé, to be a celebration of the vibrancy and purity of our Pinot Noir fruit. The fruit for this Rosé was harvested from two sites – McFelin Ridge, located in Lowburn and Silver Tussock, located in the Pisa sub-region, the fruit was harvested off these vineyards on the 23rd March, and the 28th March. The fruit was 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 7.5g/L of natural residual sugar to help enhance palate weight. The wine was filtered but not fined prior to bottling. Vegan and vegetarian friendly! Serve chilled for maximum enjoyment.