



CENTRAL OTAGO

PINOT NOIR ROSÉ 2017



Alc. 13% T/A 7.5 g/L-1 pH 3.37

Residual Sugar 6.4 g/L-1

“ This Pinot Noir Rosé exhibits a gorgeous watermelon complexion. Savoury raspberry competes with rhubarb compote and hints of rose petal. Bright raspberry notes introduce the wine, these then flow into a linear mid palate and a clean mineral finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2017

A very interesting season - overall we ended up with an average amount of heat, even though the season had a distinctly cool bend to it. A very warm, wet spring kicked off the growing season in style, with very early bud-burst. Just as we were entering into flowering the weather deteriorated with very cool weather being the norm right through late December. This impacted on flowering, with lower than average yields.

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 second 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 - the Van der Mark Vineyard, located in Bendigo and Serendipity, located in the Cromwell area, the fruit was harvested off these vineyards on the 29th March, 6th April and the 18th April. 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 7g/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.

Visit mtdifficulty.nz for agent and distributor contact details.

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