



Roaring Meg

CENTRAL OTAGO
PINOT NOIR ROSÉ 2019






Alc. 13.3% TA 8.6 g/L pH 3.33

Residual Sugar 8 g/L

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73 Felton Road, Bannockburn, Central Otago

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“OUR 2019 PINOT NOIR ROSÉ IS THE COLOUR OF PALE WATERMELON. THE BOUQUET OFFERS WILD FLOWER AND LITHE RED FRUITS OF THE FOREST, LIFTED BY A MÉLANGE OF FLORAL NOTES. ON THE PALATE, NOTES OF STRAWBERRY AND RASPBERRY FLOW TO A JUICY MID-PALATE AND A CLEAN MINERAL FINISH.”

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2019

2019 was a vintage of variability, contrasts and many different phases of weather through the growing season. A normal to warm start to the season was interrupted by a cold snap and snowfall mid-November. Weather over flowering was patchy, but overall flowering was successful. An oddity during summer this year was warmer nights and cooler days, giving the appearance of a warmer season than it really was. There was a significant amount of early season rainfall, right through to the end of January. Cool and very dry conditions prevailed through February when veraison occurred - slowing that phase of ripening down. The heat and regular rainfall did reappear in March and then a very cool and lengthy final ripening phase through April.

VINEYARD

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

WINEMAKING CONSIDERATIONS

We love Rosé and always feel the need for this Rosé to be a celebration of the vibrancy and purity of our Pinot Noir fruit. The fruit for this Rosé was harvested from four sites all in the Cromwell basin. The fruit was harvested off these vineyards from the 1st of April through to the 10th of 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 8g/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.