



Roaring Meg

CENTRAL OTAGO

PINOT NOIR ROSÉ 2020






Alc. 13.7% TA 7.10 g/L pH 3.45

Residual Sugar 7.9g/L

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73 Felton Road, Bannockburn, Central Otago

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"OUR 2020 PINOT NOIR ROSÉ DISPLAYS A BRIGHT WATERMELON COLOUR WITH A BOUQUET OF PUNCHY STRAWBERRY AND RASPBERRY NOTES, COMPLEMENTED BY RED APPLE AND JASMINE BLOSSOM ALONG WITH A TOUCH OF YELLOW FLESHED PEACH.

ON THE PALATE, VIBRANT RED FRUITS OF THE FOREST ALONG WITH A TOUCH OF SWEETNESS INTRODUCE THE WINE, FLOWING INTO A JUICY MID-PALATE WITH WHITE PEACH NOTES AND THE WINE IS DRIVEN BY RED CHERRY AND BERRY IN HARMONY WITH NATURAL ACIDITY"

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2020

2020 sets a new benchmark for tricky seasons. A wet, cold and windy spring introduced our growing season, these conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Even with all that fruit condition was superb with no disease pressure, and the small berries were bursting with flavour.

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 our Station Block Vineyard in the Cromwell basin. The fruit was harvested off this vineyard on the 4th April, and the 12th 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.