

Roaring Meg



CENTRAL OTAGO

PINOT NOIR ROSÉ 2021



Alc. 14% TA 7.10 g/L pH 3.36

Residual Sugar 7.35g/L

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73 Felton Road, Bannockburn, Central Otago

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"A BRIGHT PALE WATERMELON COLOUR WITH A BOUQUET OF LIFTED WHITE FLORAL AND STRAWBERRY NOTES INITIALLY. FRESH RED APPLE AND EARLY SEASON CHERRY GIVE AN INVITING AROMATIC SPECTRUM ON THE NOSE. VIBRANT STRAWBERRY AND RASPBERRY WHICH FLOWS INTO A JUICY MID-PALATE, WITH WHITE STONE FRUIT FLAVOURS. THERE IS AN ELEGANCE TO THE FINISH WHICH MARRIES FINE ACIDITY WITH GENTLE FRUIT SWEETNESS."

Matt Dicey, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. This has given wines with excellent flavour and structure.

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 25th March and 11th April. The fruit was destemmed and pressed immediately. 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 making it naturally a vegan friendly wine. Our very gentle, hands off approach lets nature do the work and allows the wine to speak of the place.