

Bannock Brae

Pinot Noir Rose 2018

Central Otago

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Bannock Brae

AROMA

Rose petals, strawberry flowers and blackcurrants

COLOUR

Vibrant pink, star bright

TASTING NOTES

Crisp entry with fresh strawberries and watermelon unravel to reveal darker blueberry and blackcurrant accents, before finishing with a long elegant finish and a hint of spiced panna cotta

WINEMAKING NOTES

Grapes were harvested early season to capture fresh acidity. The fruit was gently crushed and destemmed and held cold on skins for two days prior to pressing off skins. Fermented at cool temperatures with selected aromatic yeast strains to preserve vibrant and lifted varietal aromatics

BLOCKS

Bannock Brae Estate, Bannock Burn, Central Otago

CLASSIFICATION

Central Otago, New Zealand

SOIL

Elevated glacial terraces with seams of Greywacke and schist alluvium and overlying shallow Manuherikia fine sandy loam

GRAPES

100% Pinot Noir, clone 5

HARVEST DATE

5 April 2018

BRIX AT HARVEST

23 Brix

TECHNICAL ANALYSIS

Alc.	13.0%
T.A.	7.8 g/L
pH.	3.45
R.S.	7.8g/L (medium)

CELLAR

Enjoy now - 3 years

SAPOR
— MAKERS
& GROWERS