MARTINBOROUGH | NEW ZEALAND

## 2019 Luna Rose

## Vintage and Vine

Winter came late with August and September cold and wet. Jack Frost paid a visit with a catastrophic event occurring late spring resulting in heavy losses across the region. We were not spared, Eclipse vineyard was struck across the blocks closest to the terrace edge, losses estimated around 30%. High rainfall returned in November negatively impacting on the flowering stage, reducing crop levels significantly and making machinery work extremely difficult. To put it mildly; a highly challenging spring.

Summer was hot and relatively dry. Harvest was early again with perfect weather for picking. In the end excellent quality fruit harvested albeit in small quantities.

## Winery

Pinot Meunier hand harvested followed by whole bunch pressing. Juice sent to tank for cold settling. Hard press portion sent to barrel for fermentation. Post cold settle and racking the juice is fermented long and cool in a temperature controlled stainless steel tank.

This year sees the introduction of us blending in the old Swiss clone Mariafeld. This was hand harvested with whole clusters tipped directly into a temperature controlled open top fermenter, sulphur added and sealed at 5 degrees. The cold temperature prevents alcoholic fermentation but leads to an intra cellular carbonic fermentation within the intact berry. Following two weeks of cold soak the fruit was pressed and juice sent to tank for alcoholic fermentation.

Finally the Pinot Meunier, Mariafeld and hard press barrel portions were blended together. Stabilised using bentonite and crossflow filtration. No animal products used.

**pH** – 3.30 **T/A** – 5.5g/l **RS** – 3 g/l **Alc** – 13%

## **Tasting Note**

Bombastic tones of spring and summer! Blossom florals & pink candy floss jive with watermelon and G&T like freshness. Silken texture with fresh ripe berry flavours zipping with an electric feel. Keep it coming please! To be enjoyed now and through the summer.

