

Pinot Noir Rosé 2020

AMISFIELD



GROWING SEASON

Central Otago experienced a growing season of extremes. Rain and strong wind through November and December impacted flowering, reducing yields. This was followed by a warm and mild January which helped develop healthy canopies. At harvest, nighttime temperatures plummeted, dramatically slowing the pace of ripening. This helped retain bright acidity, and allowed picking to extend from mid-March until mid-May. The small crops ensured great concentration of flavour.

VINEYARD

Grown within the Waenga silty loam soils of the lower terraces, the Pinot Noir fruit for this Rosé express bright berry flavours with a light tannin profile.

WINEMAKING

Hand-harvested Pinot Noir was cold-soaked for 24 to 48 hours before pressing the brightly coloured juice off the grape skins. The juice was fermented cool using selected aromatic yeast. A small portion was fermented in old French oak to add a hint of caramel to the palate.

TASTING NOTES

Pale salmon pink, classic Pinot Noir rose colour. Lifted floral nose, rosewater and strawberry fruit. The palate mixes crunchy red delicious apple, ripe raspberry and cream before finishing dry.

HARVEST COMPOSITION

Brix 21.5 - 22.5
pH 3.15-3.2
Titratable Acidity 7.5 - 9 g/L

WINE COMPOSITION

Residual Sugar 5 g/L
Titratable Acidity 7.5 g/L
Alcohol 13%

Vine Age
5 - 20 years

Clone
667, 115, 777, UCD5 & UCD6

CENTRAL OTAGO