



AMISFIELD

PINOT NOIR ROSÉ 2015



VINEYARD DESIGNATION: Blocks 4, 5 and 6
CLONE: 667, 115, 777, UCD5 and UCD6
PLANTED: 1999-2010
ROOTSTOCKS: 101-14, Riparia Gloire
SOILS: Waenga silty loam
DENSITY: 3,400 vines/Ha
PRUNING: 2 cane VSP
YIELD: 6-8T/Ha

WINEMAKING:

During early summer we specially selected blocks within our estate for the rosé that had some of our juiciest and most opulent pinot noir fruit. This fruit was destemmed and cold soaked for two days before pressing the skins off the juice and fermenting cool in tank. We also add a small portion of barrel fermented rosé.

MATURATION:

Matured on light fluffy lees for three months post fermentation to help enhance palate weight, as well as maintaining aromatics.

STYLE:

Vibrant aromatics with a soft, silky and dry palate with a crisp finish.

TASTING NOTES:

A pretty blush pink wine that spreads aromas of rose petals, fresh watermelon and strawberries. The palate is refreshingly soft with flavours of summer berries that linger with a creamy dry finish.

HARVEST DATE: 19 March – 21 March 2015

HARVEST COMPOSITION:

Brix: 22 - 24
PH: 3.2 - 3.35
T.A.: 6.0 - 7.5g/L

WINE COMPOSITION:

Titrateable Acidity: 5.9g/L
Residual Sugar: 6g/L
Alcohol: 13%

HARVEST NOTES:

Two bumper harvests of 2013 & 2014 have been followed by nature bringing 2015 back into check. This reduction was due to considerably smaller bunches than usual, averaging 100g. Harvest for our rosé started with a flurry and the earliest we have experienced. The first week of harvest was cloudy and very cold with the helicopters on standby for the frosts. Thankfully all was safe and our hand harvested bunches came in clean with vibrant flavours and colour for our rosé.