

T-A-S-T-I-N-G  
N-O-T-E-S

## Pinot Noir Rosé 2017

AMISFIELD



### GROWING SEASON

An unsettled growing season with rain during our December flowering and blasts of wintery conditions during the weak summer. The sugar ripening was slow, but flavour development and acidity balance was excellent and hence guided us through harvesting decisions.

### VINEYARD

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

### WINE MAKING

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

### TASTING NOTES

With vibrant summer fruit, aromas of watermelon, strawberry and raspberries this wine is instantly appealing. The palate has added hints of pink marshmallow with a refreshingly dry finish.

### Harvest Composition

Brix 22.5-23.3  
pH 3.25-3.27  
Titrateable Acidity 8.0-9.0g/L

### Wine Composition

Residual Sugar 4.0 g/L  
Titrateable Acidity 7.0 g/L  
Alcohol 13.0%

### Vine Age

7-18 years (planted 1999-2010)

### Clone

115, 667, 777, UCD5, UCD6

CENTRAL OTAGO