



## *Pinot Noir Rosé 2009*

### **Winemakers Tasting Notes**

We use the Saignée method to produce our Rose, capturing the deliciously creamy strawberry and raspberry flavors this wine offers. Perfectly balanced with fresh acidity and a touch of fruit sweetness, this lively, refreshing wine is delicious any time. A brilliant match with apps before a meal, you could keep drinking this all the way through dessert! Rose the way it should be!

### **Winemaker**

Antony Worch (FR)  
David Grant (NZ)

### **Harvest Date**

Handpicked and sorted in early April, 2008

### **Wine Analysis**

Alcohol 13.5% ~ TA 7.6 ~ RS 8 gm/l

### **Production**

330 cases

### **Awards**

SILVER – New World Wine Awards 2009

### **Winemaking Notes**

Our Pinot Noir grapes are destemmed and crushed, then left to cold soak for 48 hours before the tinted Pinot Noir juice is 'bled off' in the *Saignee* method.

We slow ferment the free run juice in stainless steel to retain the fresh and vibrant fruit characteristics of our Pinot Noir grapes.

We halted fermentation to leave a touch of residual sugar in the wine. We feel a small amount of sweetness adds another dimension of flavour to our 2009 Rose.

ALC.13.5%BYVOL



750ml

2009  
*Pinot Noir Rosé*

NEW ZEALAND WINE, CENTRAL OTAGO