



2018 PINOT ROSE



TASTING NOTES

Colour:

Salmon-blush with a pink hue

Nose:

Lifted red fresh fruit notes, such as strawberry and raspberry. A touch of thyme and fresh herbs adds complexity

Palate:

Juicy watermelon and fresh summer fruits abound, with a hint of creaming soda. The palate is crisp and refreshing, with a dry finish.

Suggested Foods:

Try serving this dry Rosé with smoked fish, pâtés, or a fresh summer watermelon and feta salad.

SPECIFICATIONS

Alcohol: 13.2% /vol.

Residual Sugar: 4.5 g/L

pH: 3.44

Titrateable Acidity: 6.0 g/L

VITICULTURE:

Climate:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest

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