



Launched in 2004, Locharburn is a Central Otago venture realizing the dream of owners Chris and Jenny Hill. The family vineyard is planted on terraces near the top of Lake Dunstan in Cromwell Basin. It bears the name of the stream their vines and home overlook. All Locharburn wines are crafted from grapes grown on this fully sustainable, single vineyard. These characterful wines express the unique microclimate of the Locharburn vineyard, along with the passion and hands-on care that go into their making.

Locharburn Central Otago Rosé 2016

Bright, light, cerise-pink color with light, youthful purple hues on the rim. The nose is very fresh, bright and intensely aromatic with fruit flavors of cherries and raspberries, along with lifted red florals and confectionary notes. This is an elegant, tightly bound, refreshingly vibrant and aromatic dry rosé with raspberry and cherry flavors'. Serve as an aperitif, with tapas and dim sum over the next 2 years.

Viticulture

At Locharburn, we believe careful canopy management is essential for producing high quality fruit. We maintain two cordons per vine, spur pruned to limit bud numbers, early season shoot thinning, leaf plucking around the fruit zone and careful management of irrigation. Fruit thinning after flowering enables us to achieve desired yields and optimum fruit quality. Harvest is by hand and usually runs from early April to early May.

Winemaking

This 100% Pinot Noir wine was made with fruit from selected areas of the vineyard, destemmed, held on its skins for several days and then gently pressed to produce a vibrant, attractive, fresh pink coloured wine. The wine was fermented in both stainless steel and partially (approx 15%) in older French oak puncheons, adding texture, mouth feel and complexity to better compliment food.

Technical Information

Clones:	5, 777 & 667 - grafted
Vine Age:	14 years
Soil:	Sandy loam, light, free draining
Rainfall:	220-300 mm per year
Elevation:	260 metres above sea level
Harvested:	April 2016
Brix at Harvest:	23.5° Brix
Residual Sugar:	4 grams per litre
Titrateable Acidity:	6.5 grams per litre
Alcohol:	13.5%
Bottled:	October 2016

