

# Pinot Noir Rosé 2019

AMISFIELD



## GROWING SEASON

The growing season was back to 'normal' after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for helicopters to frost fight at day break.

## VINEYARD

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

## WINEMAKING

Hand-harvested Pinot Noir was cold-soaked for 24 to 48 hours before pressing the brightly coloured juice off the grape skins. The juice was fermented cool using selected aromatic yeast. A small portion was fermented in old French oak to add a hint of caramel to the palate.

## TASTING NOTES

A fruit basket of strawberries, watermelon, pomegranate and lycee. The palate is bright and generous with a creamy note and a dry finish.

## HARVEST COMPOSITION

Brix 20.7 - 22.1  
pH 3.20-3.35  
Titrateable Acidity 6.5 - 7.3 g/L

## WINE COMPOSITION

Residual Sugar 5.3 g/L  
Titrateable Acidity 6.8 g/L  
Alcohol 12.5%

### Vine Age

9 - 20 years (planted 1999-2010)

### Clone

667, 115, 777, UCD5 & UCD6

CENTRAL OTAGO