



AMISFIELD



PINOT NOIR ROSÉ 2014

VINEYARD DESIGNATION: Blocks 4 and 5
CLONE: 667, 115, 777, UCD5 and UCD6
PLANTED: 1999-2010
ROOTSTOCKS: 101-14, Riparia Gloire
SOILS: Waenga silty loam
DENSITY: 3400 vines/Ha
PRUNING: 2 cane VSP
YIELD: 6-8T/Ha

WINEMAKING: During early summer we specially selected blocks within our pinot noir fruit for the rosé that had some of our juiciest and most opulent pinot noir fruit. This fruit was destemmed and cold soaked for two days before pressing the skins off the juice and fermenting cool in tanks. We also produced a proportion of the juice using a traditional technique known as saignée, where we bleed some of the juice from our Pinot Noir ferments and then ferment this in barrel.

MATURATION: Matured on light, fluffy lees for three months post fermentation to help enhance palate weight, and maintain aromatics.

STYLE: Vibrant aromatics with a soft, silky and dry palate with a crisp finish.

TASTING NOTES: A pretty vibrant pink, crimson colour reminiscent of the “Romeo” rose. Aromas of rose petals, strawberries and cream and a hint of fresh watermelon. The palate is silky with enticing summer fruit flavours and a refreshingly soft but dry finish.

HARVEST DATE: 4 – 7 April 2014

HARVEST COMPOSITION:

Brix: 22-24
PH: 3.2-3.35
T.A.: 6.0-7.5g/L

WINE COMPOSITION:

Titrateable Acidity: 5.8g/L
Residual Sugar: 6g/L
Alcohol: 13%

HARVEST NOTES: Starting with bud burst in October our ‘phenology’ chart indicated a spurt of growth, more advanced than ever in our ten years of recording. Flowering time at Christmas was mild and gentle with some rain before and after, but dry over the critical few days, allowing a high degree of pollination to set a superb crop. Ripening was just as fine: hardly any rain and just enough breeze to keep the bunches dry. Harvesting by hand started two weeks earlier than the previous year.