



# AMISFIELD



## AMISFIELD ROSÉ 2013

VINEYARD DESIGNATION: Blocks 1, 5 and 6

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 estate 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 tank. We also did a proportion of the juice using a traditional technique known as Saignée where we bleed some juice from our Pinot Noir ferments and then ferment this in either tank or barrel.

### MATURATION:

Matured on light fluffy lees for three months post fermentation to help enhance palate weight, as well as maintaining aromatics.

### STYLE:

Vibrant aromatics with a soft, silky and dry palate and a low acid finish.

### TASTING NOTES:

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

### HARVEST DATE:

31 March – 15 April 2013

### HARVEST COMPOSITION:

Brix: 22 - 24

PH: 3.2 – 3.35

T.A.: 6.0 - 7.5g/L

### WINE COMPOSITION:

Titrateable Acidity: 4.6g/L

Residual Sugar: 4.8g/L

Alcohol: 13.2%

### HARVEST NOTES:

The 2013 vintage in Central Otago began in spring with some nervous late nights spent frost fighting. This was thankfully followed by a warm, dry and settled summer which resulted in great canopies and exceptional fruit quality. Flavours in the fruit came advantageously early so ferments were bursting with aromas at balanced sugar levels.