

# Pinot Rosé

2022 | CENTRAL OTAGO

## Vintage Notes

Growing conditions: Overall, a warm and settled growing season, with little to no high winds, no major frost events and very good soil moisture leading into late 2021. Weekly rain events throughout November took the vines into premium conditions for canopy growth. Flowering conditions were perfect, with warm dry weather over this crucial period. In turn, the fruit was very even in ripeness within the bunches. Settled and warm autumn. It was a very busy and fast-paced harvest. A stellar vintage with very high quality fruit and fantastic crop loads, which were easily ripened by our lush, large canopies.

## Winemakers Notes

Bright, Floral, Exotic

The nose brings ripened wild strawberries, nectarine and a fresh Spring floral bouquet. Bursts of citrus fruits and tart cherry refine the palate. A creamy texture flows through the palate while a racy acidity balances the final wine.

“Every year, the complexity in our Rua Pinot Rosé comes from diverse vineyard selection across two sub regions - Bannockburn and Pisa. This season, our Pisa vineyards contributed most of the fruit, bringing energy and tension to the acid structure; and Bannockburn brings the spice!”

## Vinification

Hand picked, whole bunch pressed and cold settled.

Clean rack, fermented cool with Rosé yeast in stainless steel tanks. No barrel ferment in this wine in order to retain the fresh fruit characters.

# RUA



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	TA	Alc	pH	Residual Sugar
Central Otago	28 March - 7 April 2022	12 & 13 September 2022	3,187 x 96 cases	5.8 g/l	13.7%	3.29	4.4 g/l