

Pinot Rosé

2023 | BANNOCKBURN

mora
CENTRAL OTAGO

Perfumed
Summer Berries
Delicate

Vintage Notes

Shoot growth was slow to start due to a colder than usual spring season with many frosty nights, creating a prolonged flowering period. This was followed by a hot, dry summer over a 6 - 7 week period, so in turn the berries within the bunch caught up to create even ripeness within the bunches. Autumn brought some rain; however, our canopies were open to sunlight and airflow, and the fruit quality was excellent.

Winemakers Notes

Aromas of sweet pea, ambrosia apple and a fresh spring garden. Tight line of acidity balanced perfectly with generous fruit and great concentration. A beautiful gastronomic wine that exudes elegance, finesse and purity.

“The Mora Pinot Rosé is a lighter, dry, more sophisticated style of rosé. Its pale colour, delicate fruit, crisp acidity and light touches of minerality speak to our premium blocks at Felton Terraces from which this wine is sourced. It proves that Rosé can indeed be a serious wine.”

Technical Notes

Composition: 100% Pinot Noir

Vineyard Aspect: Northwest sloping

Row Orientation: East-West

Soil: Weakly structured light alluvial soils overlaying schist rock

Vinification

Picked in the cool of morning to retain the delicate fruit characters. Whole bunch pressed to tank and settled for 48 hours. Cool fermentation in stainless steel. No skin contact. Three months on lees post-fermentation for added weight and texture in the wine.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Alc	TA	pH	Residual Sugar
<i>Felton Terrace</i>	<i>6 April 2023</i>	<i>23 August 2023</i>	<i>501 x 96 cases</i>	<i>13.5%</i>			<i>1.8 g/l</i>

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Central Otago Interludes

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