

Pinot Rosé

2024 | BANNOCKBURN

Vintage Notes

Spring started with a few cold and hardy frosts just before budburst at our Pisa and Cairnmuir sites. Slow shoot growth in October and November was followed by favorable flowering conditions, leading to even ripeness within bunches. Growth accelerated in December with a hot and dry summer. Frosts in March and April slowed sugar ripeness, leading to a prolonged harvest from 7 March to 30 April. Despite these challenges, we achieved clean fruit with good canopies. Development of flavour and tannin was slower than sugar accumulation, but holding our nerve and leaving our healthy blocks to develop flavour resulted in a beautifully rounded vintage.

Winemakers Notes

This alpine-fresh rosé showcases remarkable purity and finesse. Aromas of wild strawberries and blackcurrant leaf are lifted by a delicate hint of fresh tarragon, adding a subtle herbal complexity. The palate is crisp and finely textured, with vibrant red berries and a touch of citrus zest. A long, mouthwatering finish leaves a refreshing impression, with the herbal twist adding depth and character.

"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: Felton Terraces, Bannockburn

Vineyard Aspect: Northwest

Row Orientation: East-West

Soil: Young alluvial, schist-based sandy silt and loams overlaying schist rock

Elevation: 240m

Vine age: 29 years

Trellis system & pruning: VSP, spur

Vinification

Handpicked in the cool of the morning to preserve freshness, the fruit was whole bunch pressed directly to tank with no skin contact. After a gentle 48-hour settling, the juice was racked cleanly and fermented cool in stainless steel to retain vibrant aromatics. Post-fermentation, the wine spent three months on lees, enhancing weight and texture while maintaining its crisp, pure profile.

mora
CENTRAL OTAGO

Perfumed
Summer Berries
Delicate



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Alc	TA	pH	Residual Sugar
<i>Felton Terrace</i>	<i>5 April 2024</i>	<i>6 November 2024</i>	<i>440 x 96 cases</i>	<i>13.7%</i>	<i>6.5</i>	<i>3.3</i>	<i>2 g/l</i>

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