

Rosé Brut NV

CENTRAL OTAGO

mora
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Tasting Notes

Lifted red berry perfume of raspberries and fresh strawberries with rose petals. The palate is richly creamy with red apples, red nectarine skin and fine persistent bead. Great length and mouth filling texture balanced with fine acidity. A food matching sparkling wine with nuance and intrigue.

Vineyards

Bannockburn - Cairnmuir Road
Blocks: Kwarau, Clutha, Cairnmuir White
Clones: 5, 6, 15, Abel - varying rootstocks
Vine age: 25 years

Base Winemaking/Blending

Hand-picked and whole bunch pressed. Cold settled in stainless steel, then cleanly racked for fermentation. 20% of the base wine is fermented in oak. The final blend consists of 81% base wine and 19% reserve wine from 2013-2020 vintages.

Tirage/Lees Aging

Made using the Methode Traditionelle. Secondary fermentation occurs in the bottle. Aged for 24 months on lees in the bottle before disgorging.

Technical Notes

Composition: 62% Pinot Noir, 38% Chardonnay

Harvest Dates: 9 - 20 March 2021

Bottling Date: 11 October 2021

Disgorged Date: November 2023

Alcohol: 13.0%

RS: 4 g/l

Strawberry
Brioche
Finesse



Central Otago Interludes

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