

▲ 2016 Pinot Rosé



VARIETY

70% Pinot Noir and 30% Pinot Gris.

VITICULTURE

Vertical shoot positioned, cane pruned and 2525 plants per hectare. The soil is ancient riverbed comprised of free draining stony silt and loam topsoil.

VINTAGE

With the strongest El Nino weather pattern since the 1990s being predicted for 2016, the relatively cool start to spring and subsequent growing season came as a bit of a surprise. By mid-October, however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled, leading to one of the most rapid and complete fruit sets seen in recent years. Early 2016 brought much needed rain, refreshing canopies and replenishing dams. Before this, the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

WINEMAKING

Gently pressed to minimise colour and tannin pick up; the resulting juices are fermented in temperature controlled, stainless steel tanks with select yeast strains, chosen for their ability to capture and enhance aromatic intensity whilst contributing positive palate texture attributes.

ANALYSIS

Alcohol	13.0%
pH	3.34
Titratable Acidity	5.6g/L
Residual Sugar	4.9g/L

COLOUR

Vibrant, pale rose pink.

AROMA

A wonderfully scented and pure fruited aroma that melds elements of red berry compote and watermelon with subtle woody notes of sun-warmed raspberry canes.

PALATE

A sensitively handled blend of two Pinot varieties; one where the Noir delivers a long, saturated core of pure berry fruit flavour with crisp acid edges and a lightly drying tannin tail whilst the Gris provides the perfect juxtaposition – a subtle richness that lends fruit sweetness, flesh and palate texture.

FOOD MATCHING

A highly versatile wine that neatly bridges the gap between stand-alone, afternoon sipper and being enjoyed alongside a broad range of diverse food styles. Try The Ned Pinot Rose 2016 with turkey larb - stuffed fresh spring rolls.

CELLARING POTENTIAL

Crafted to enjoy young and fresh; we recommend drinking this wine within 2 – 3 years of the vintage date.