

Haythornthwaite

2010 Pinot Rosé

Variety:	Pinot Noir ~ 30% Pinot Gris ~ 70%
Region:	Martinborough, NZ
Style:	Dry
Vintage:	The 2010 vintage was a difficult, challenging year. The weather through Spring and Summer was Quixotic. Autumn was good with a dry March and April then winter closed us out. Patience is a virtue when waiting for flavours to develop. All fruit was clean this year – free of <i>Botrytis cinerea</i> .
Vineyard:	One vineyard only.
Production:	<p>Hand picked Pinot Noir fruit (ABC Block) was delivered to the winery for processing ASAP. Pinot Gris fruit was added in at the winery. On arrival the fruit was crushed and pressed. Pectinase enzyme and KMS added for clarification and to aid juice extraction. Juice express pumped to trug for settling. Very ripe fruit flavours abounded. Juice racked to barrel next day for inoculation.</p> <p>On completion the Rosé barrel was topped with Pinot Gris. Rapid clarification once dry retained the freshness and delicacy of the new wine</p>
Appearance:	Beautiful, better than blush colour.
Aroma:	Full ripe cherry and pear aromatics. While enjoyable now this will develop more in bottle..
Palate:	Dry with good medium weight and fruitfulness. Well-balanced fruit acid with elegant rosé flavours. Enjoy this wine this summer

Cellaring: Enjoy the way this wine grows more and more complex in the bottle over a five to seven year period.

Serving: Best presented at 10°C to 12°C for overall enjoyment.

Food Accompaniment: With aperitifs, lighter white meat dishes, lighter fish, enjoy now. Will be more versatile when aged.

Technical Points:

Harvest date: 2nd May 2010

Bottled: 7th December 2010

Winemaker: Christopher Buring

Brix at Harvest: 24° Brix

Alcohol: 13.5% label ok. (14.3% actual)

Standard Drinks: approx 8.5 standard drinks

Contains Sulphites

Residual Sugar: 1.5 g/ltr

Titrateable Acidity: 5.8 g/ltr

pH: 3.6

Packaging: 750ml bottles, Flint Bordelaise, Cork finish, Diam cork P1 grade. 24.1x 44mm