

Haythornthwaite

2011 Pinot Rosé

Variety:	Pinot Noir ~ 83.5% Pinot Gris~ 16.5%
Region:	Martinborough, NZ
Style:	Dry
Vintage:	<p>The 2011 vintage was very satisfying. The weather through Spring and Summer warm to hot. Autumn was kind and did it for the later varieties also. Physiologically ripe fruit abounded everywhere. The fruit was clean this year – free of Botrytis cinerea except for where it was wanted.</p>
Vineyard:	One vineyard only.
Production:	<p>Hand picked Pinot Noir fruit (ABC Block) was delivered again to the winery for processing ASAP. Pinot Gris fruit was added in once the weight of Pinot Noir was known.</p> <p>On arrival the fruit was crushed and pressed. Pectinase enzyme and KMS added for clarification and to aid juice extraction. Very ripe fruit flavours abounded.</p> <p>Juice racked the following day to ferment tank and inoculated forthwith. Once under way, free run juice was sieved to ferment from Pinot Noir vat to make up volume.</p>
Appearance:	Beautiful, better than blush colour.
Aroma:	Full ripe cherry and hint of pear aromatics. Come on the summer months.
Palate:	Dry with good medium weight and fruitfulness. Well-balanced fruit acid with elegant rosé flavours.

Cellaring: Rosés are made for now enjoyment.

Serving: Best presented at 10⁰C to 12⁰C for overall enjoyment.

Food Accompaniment: With aperitifs, lighter white meat dishes, lighter fish, enjoy now. Will be more versatile, with a little aging.

Technical Points:

Harvest date: 2nd April 2011

Bottled: 2nd September 2011

Winemaker: Christopher Buring

Brix at Harvest: 23.4° & 21.5° Brix

Alcohol: 14.0% label. (14.0% actual)

Standard Drinks: approx 8.3 standard drinks

Contains Sulphites

Residual Sugar: 3.2 g/ltr

Titrateable Acidity: 5.8 g/ltr

pH: 3.52

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