

# Haythornthwaite

## 2012 Pinot Rose Jennifer

<b>Variety:</b>	Pinot Gris ~ 25.0% Pinot Noir~ 75.0%
<b>Region:</b>	Martinborough, NZ
<b>Style:</b>	Off Dry
<b>Vintage:</b>	The 2012 vintage was year for patience. The weather was disappointing. But the fruit came good for styles wanted.
<b>Vineyard:</b>	Own vineyard on the terraces of Martinborough.
<b>Production:</b>	<p>Because of the presence on botrytis on some grapes in the Pinot Noir block, the initial pick was slow and painstaking to remove all bunches that showed any trace of botrytis, to allow the main fruit for the Pinot Noir wine to remain out for another week to get fully ripe. Some additional fruit was similarly picked from the Pinot Gris, to make up the quantity required for the Rosé, and the fruit delivered to the winery.</p> <p>On arrival the fruit was crushed and pressed. Pectinase enzyme and KMS added for clarification and to aid juice extraction. Ripe fruit flavours abounded. 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 the colour deficit in the Rosé.</p>
<b>Appearance:</b>	An appreciably better than blush red colour.
<b>Aroma:</b>	Fragrant, pungent, varietal aroma. This will develop more in bottle.
<b>Palate:</b>	Off-dry with good medium weight and fruitfulness. Well-balanced fruit acid with elegant rosé flavours.
<b>Cellaring:</b>	Rosés are made for now enjoyment.

**Serving:** Best presented at 10<sup>0</sup>C to 12<sup>0</sup>C for overall enjoyment.

**Food Accompaniment:** With aperitifs, lighter white meat dishes, lighter fish, enjoy now.

**Technical Points:**

**Harvest date:** 14th April 2012

**Bottled:** 13<sup>th</sup> February 2013

**Winemaker:** Christopher Buring

**Brix at Harvest:** 23.0<sup>o</sup> Brix

**Alcohol:** 13.0% label. (12.70% actual)

**Standard Drinks:** approx 7.5 standard drinks

**Contains Sulphites**

**Residual Sugar:** 8.42 g/ltr

**Titratable Acidity:** 7.5 g/ltr

**pH:** 3.4

**Packaging:** 750ml bottles, Flint punted Bordeaux  
Cork finish, Diam cork P1 grade.24x44mm