

Pinot Noir Rosé 2024

AMISFIELD



GROWING SEASON

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

VINEYARD

Amisfield Vineyard sits at the foot of the Pisa mountain range, deep in Central Otago. Grown in Waenga silty loam soils on our lower terraces, the organic Pinot Noir fruit used in this Rosé express bright berry flavours with a light tannin profile.

WINEMAKING

Amisfield single-estate grown Pinot Noir was cold-soaked for approximately 4 hours before pressing the brightly coloured juice off the grape skins. The juice was fermented cool using selected aromatic yeast. The wine then sat on fine lees before being bottled early to capture aromatics and vibrancy.

TASTING NOTE

A burst of vibrant summer berries greets the nose, with lively notes of strawberry, pomegranate, and watermelon on the palate. Balanced juicy acidity is complemented by intense flavor while maintaining an elegant delicacy. The finish is zesty, refreshingly dry, and lingers beautifully.

HARVEST COMPOSITION

Brix 22.00
pH 3.20
Titratable Acidity 7.30 - 8.90g/L

WINE COMPOSITION

Residual Sugar 5.30g/L
Titratable Acidity 6.50 g/L
Alcohol 13.00 %

Vine Age
9 - 24 years

Clone
667, 115, 777, UCDS & UCD6

BioGro 5591
SWNZ Winery ID 1301



CENTRAL OTAGO