

KŌPAREPARE PINOT NOIR ROSÉ

2017



Colour / Appearance:

Medium blush, with a salmon, pink hue

Aroma / Bouquet:

Fresh strawberry, watermelon and cranberry fruit flavours.
Hints of cream and toffee apple.

Palate:

A medium bodied wine full of bright red fruit flavours, that persist on the long, fresh finish.

Cellaring:

This wine is ready to be drunk young and fresh, or within two years of the vintage date with careful cellaring. Serve lightly chilled.

Suggested Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, or fresh green salads.

Serve: Lightly chilled.

Alcohol: 13.0.0%
Residual Sugar: 4.0 g/L
Acidity: 6.5g/L
pH: 3.28

Winemaker: Sam Small

Grape growing:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Chardonnay and Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

Winemaking:

The fruit was machine-harvested then crushed and de-stemmed. 2-3 hours of skin contact in the press ensured the suitable amount of colour and flavour extraction. The juice was lightly pressed and cold settled. A cold fermentation with selected yeast ensured a wine with lifted fruit flavours and freshness.

