

DUSKY SOUNDS

ROSÉ

EAST COAST 2012

Dusky Sound is a unique and magical place, teeming with bird life, its geography, steep sided mountains and deep water give Dusky Sound a mystical quality quite unlike anywhere else in the world. When Captain Cook explored the region he was so taken with the wealth of bird life that he made clearings in the bush and an observatory so he could marvel at these remarkable creatures more closely. The names he gave to parts of the fiord give rise to his love affair with the birds - Shag River, Parrot Isles and Woodhaven Coves to name just a few.

TASTING NOTE

COLOUR: Blush pink.

NOSE & PALATE Ripe aromas of strawberries and cream, accented by a touch of peppermint.

COMMENTS: A crisp, full bodied Rose with unctuous strawberry characters, and a long bright finish.

VINEYARD REGION: Sourced from East Coast vineyards, 59% Hawkes Bay Merlot, 41% Marlborough Pinot Noir.

VINTAGE CONDITIONS: A cool Summer delayed the ripening much later than normal, which helped to retain the acidity and allowed the aromatics really to develop fully. When the warm, stable weather in Autumn arrived, it saved the day and allowed the fruit to finish ripening and to be harvested in great condition.

WINEMAKING: The pink juice was drained (or saignée) from the red skins 24 hours after crushing. This gives the wine just enough colour and flavour. It was then fermented with selected cultured yeast at cool temperatures. The fermentation was stopped with a touch of sweetness and the wine was then cold settled and racked before being fined using natural methods.

ANALYSIS: Alc Vol: 12.5% Residual Sugar: 7.5 g/L
Acidity (TA): 6.4 pH: 3.34

SERVE: Serve chilled as an aperitif. Best drunk young from now – 2014.

