

## TASTING NOTES

ROSÉ 2017



*Nevis Bluff Rosé 2017*

NEVIS BLUFF



# NEVIS BLUFF ROSÉ 2017

**WINEMAKING:** The fruit for this wine was 100% destemmed and not crushed to retain the lifted fruit characters. It was left on skins for 4 days at around 6-10 degrees Celsius. The juice was then gently pressed to a tank. An indigenous yeast was used and the wine fermented to approximately 2-4 grams residual sugar for sweetness and balance. This lovely dry style of Rose shows great depth and an elegant mouth-feel and style.

**VITICULTURE:** The fruit for this wine was hand picked and selected.

**TASTING NOTES:** Red cherry, watermelon and guava aromatics leading to a warm, spicy driven palate. Has great toffee and musk with great persistence and a soft finish.

### THE NITTY GRITTY:

Origin	L'Attitude Vineyard, Cromwell Basin
Winemaker	Dean Shaw, Central Otago Wine Company Ltd
Elevation	200m above sea level (Cromwell Basin)
Harvested	20 April 2017
Soil	Low vigour gravels and windblown loess, glacial river wash
Rainfall	300-350 (Cromwell)
Bottled	21 August 2017
Brix at harvest	21.9
pH	3.55
Residual Sugar	2.3 g/l
Titrateable Acidity	6.5 g/l
Alcohol	13%



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