



## Central Otago Pinot Rose 2009

### VITICULTURE

The 2009 Autumn was dry and warm allowing the ripening fruit to develop good varietal flavours. The fruit at harvest was impeccably clean with good maturity. The use of organic "compost tea" for fertilizing ensures we are actively pursuing natural methods for vine growth.

### WINEMAKING

Fruit bins are delivered from the vineyard to the winery. They are held overnight to take advantage of the natural central otago cool weather. The whole bunches enter the de-stemmer / crusher. The crushed berries then macerate in their own juice during 48-60h at 6°C. The juice slowly extracts its pink color and fresh aromas from the berries' skin before getting drained. Only the free run juice is used for the rosé, while the remaining of the skins go back in the Drumsara pinot noir tank, bringing an extra quantity of tannins and anthocyanes. The juice is chilled down during the following 2 days to below 8°C This allows the lies to settle down naturally and to be able to rack only the clearest and purest juice. The temperature increases during the following days, the yeasts (VL3 strain) start to consume the sugar, transforming it into alcohol to complete the fermentation process. The fermentation is strictly controlled to between 16-19°C to reveal the best varietal aromas and lasts over 15 days to insure the best quality wine.

After this fermentation phase, the wine is racked of the yeast lies to keep all the fruitiness and floral character of the Pinot Rosé. It then gets cold stabilized (natural process of precipitating some tartaric acid crystals) and filtered before the bottling. This gentle process combined to the high quality fruits from Drumsara vineyards allows us to avoid any fining and to bring you a premium full bodied and aromatic Pinot Rosé

### TASTING NOTES

The 2009 Drumsara Pinot Rosé shows a bright pink color with some pineapple fragrance, strawberry and raspberry ice cream flavors typical of premium Pinot Noir fruits. The aromas are strong and fresh, powerful and subtle revealing the full ripeness of the grapes. A rich mouth feel and very long and delicate finish makes it the perfect match to all your summer meals. Enjoy!

*Antony Worch & Marion Vialade Winemakers*

### FOOD MATCHING

A great summer wine, to be enjoyed with antipasto platters, and cold cut meats like ham, salami and pate. Also to be enjoyed at summer time barbecues.

For something different, but successful: use the wine to make a jelly, setting it with some gelatin and layering it in a trifle with your favourite berries, sponge and custard.

*Jason Dell – Jason Dell, Corporate Executive Chef  
AC2 International Pte Ltd Singapore*



**2009 Drumsara Central Otago Pinot Rose**

**Vineyard Designation:** 100% Single Vineyard

**Clones:** Pinot Noir Clone 5 (100%)

**Harvest dates:** 15<sup>th</sup> April 2009

**Harvesting:** 100% hand harvested

**Harvested:** ~ 5 ton/hectare

**Harvest Composition: Brix:** 23,8

**pH:** 3.25

**Total Acidity:** 6.8g/L

**Crushing:** whole bunch crushed

**Extraction:** 505 litres per tonne

**Time on Skins:** 55 hours total on skins

**Yeast:** VL3

**Cooperage:** Nil

**Clarification:** No fining required

**Bottling date:** 14<sup>th</sup> July 2009

**Alcohol:** 13.5% by Vol.

**Total alcoholic Strength (%v/v):** 13.5

**Citric Acidity g/L:**

**Sorbic Acid mg/L:**

**Titrateable Acid g/L:**

**Total Dry Extract g/L:**

**Residual Sugar g/L:** 4

**Free Sulphur Dioxide mg/L:** 23

**Wine Making ~ Batch Number:** L0709

**Cellaring recommended:** 2009 – 2011    **Bottle Seal:** Screwcap