



Single Vineyard Premium Selection  
**Central Otago Pinot Rose 2011**

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#### **VITICULTURE**

The general vintage is a little different to previous vintages, mainly due to the early vintage as we experienced a warm Indian summer in February and March which made it our earliest harvest ever. This allowed for 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 for 48 hours at 8°C. The juice slowly extracts its pink color and fresh aromas from the berries' skin before getting drained. We press off for 70% of the fruit. 30% of the rose was a bleed from the Drumsara Pinot Noir. 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 sterile filtered prior to 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**

Our 2011 Drumsara Rose displays very attractive notes of Rose petal, water melon and strawberry. The flavours of fresh strawberry and toffee apple enhance the lingering finish and make it a perfect afternoon drink that will match all your summer meals.

***Antony Worch & Marion Vialade Winemakers***

#### **FOOD MATCHING**

This wine immediately takes me to summer, sitting outside with the bbq smoldering in the background sharing a bottle of wine with friends. It is a very versatile wine that would work particularly well with salmon, brie cheese, lighter meats and strawberries. For a couple of dish ideas try- lamb cutlets rubbed with chermoula and grilled on the bbq served with a salad of watermelon, feta cheese, pumpkin seeds and cos lettuce, or hot smoked salmon, thin slivers of apple, watercress, brie cheese, avocado and creamy new Zealand macadamia nuts.

**Mark Sycamore Head Chef Kitchen Restaurant @ Hotel DeBrett, Auckland**



**2011 Drumsara Central Otago Pinot Rose**

**Status:** Released

**Vineyard Designation:** 100% Drumsara Vineyard

**Clones:** Pinot Noir Clone 5, Abel, 115

**Harvest dates:** 29-30<sup>th</sup> March 2011

**Harvesting:** 100% hand harvested

**Harvested:** ~ 5 ton/hectare

**pH:** 3.52

**Total Acidity:** 5.8g/L

**Crushing:** whole bunch crushed

**Extraction:** 600 litres per tonne

**Time on Skins:** 48 hours total on skins

**Yeast:** VL3

**Cooperage:** Nil

**Clarification:** No fining required

**Bottling date:** 5<sup>th</sup> September 2011

**Alcohol:** 13.2% by Vol.

**Total alcoholic Strength (%v/v):** 13.4

**Volatile Acidity g/L:** 0.25

**Free Sulphur Dioxide mg/L:** 30

**Total SO<sub>2</sub> mg/L:** 120

**Carbon Dioxide mg/L:** 1400

**Citric Acidity g/L:** 0.30

**Titrateable Acidity g/L:** 5.8

**Total Dry Extract g/L:** 24.5

**Residual Sugar g/L:** 3.8

**Wine Making ~ Batch Number:** L0911

**Cellaring recommended:** 2011 – 2013 **Bottle Seal:** Screwcap

**ACCOLADES:**  
Not yet shown

For information about this wine



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