## **2018 TWELFTH NIGHT PINOT NOIR ROSÉ**

Region: Central Otago, New Zealand

**Sub-region: Locharburn** 

#### **Winemaking Notes**

The fruit for the 2017 Twelfth Night Pinot Noir Rosé was carefully handpicked from the terraces of the sustainably farmed Vela Vineyard located high above Lake Dunstan in the Cromwell Basin of Central Otago. Half of the grapes were gently whole bunch pressed while the other half were destemmed and macerated in their juice for 24 hours before being pressed off. Each batch fermented separately at 15-18 degrees Celsius for two weeks and were then blended back together for maturation. The Rosé stayed on the lees for another three months and before being bottled unfined in August 2018.

Residual Sugar 2,0g/l

pH 3.32

Total Acidity 7,0g/l

Alcohol content 13.3%vol



### **Tasting Notes**

This sustainably grown, single-vineyard wine has expressive aromas of raspberry, cranberry, watermelon and pineapple. On the palate there is a burst of red and tropical fruit. The bright acidity and refreshing style pair well with a wide variety of flavors.

#### **Food Pairing**

Serve it with charcuterie, grilled vegetables and sausages, seafood stew and fresh salads but most of all serve it with great friends and good times.

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