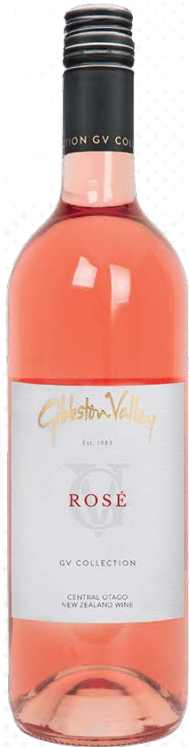




GV COLLECTION 2022 ROSÉ

A wine with bright berry freshness made from a field blend of hand picked fruit.



GV COLLECTION

GV Collection wines are pure expressions of Central Otago.

2022 CENTRAL OTAGO GROWING SEASON

After an early October budburst, the vines pushed through some particularly cold early spring nights. Ample sunshine hours and rain helped establish even canopies and bunch sizes through settled November and December; with higher bunch and berry numbers than normal. It was another year for looking after canopies carefully; January 2022 was hot and dry; and whilst February brought cooler conditions. March was warm and dry; harvest came on time, with balanced acid levels in all varieties.

VINEYARDS

60% Bendigo, 20% Gibston, 20% Pisa.

WINEMAKING DETAILS

Our Rose is a mix of varieties and methods. Firstly we destemmed a large proportion of Pinot Noir into small bins for four days untouched soak. This was pressed and cofermented with hand picked, whole bunch Riesling. We also destemmed a portion of Pinot Gris for four days of skin contact; this we gave daily pumpovers, then pressed and fermented separately. Following fermentation the wines were blended and bottled. Each portion has a part to play in the wine; Pinot Noir and Riesling combined for brightness and aromatics; Pinot Gris texture and mid palate breadth.

AROMA AND PALATE

A delicate cherry blossom colour, with charming red fruit aromatics. Concentrated, with a splash of creamy berry fruit, the wine flows with delicate ease towards its pleasingly dry finish.

CELLARING

Designed for immediate enjoyment.

HARVEST DETAILS

CLONE

Mix

VINEYARDS

Ardgour, Glenlee, Torr, Red Shed

SOIL

Sandy loam

HARVEST DATE

26/3/2022 – 30/03/2022

BRIX

22.5

TITRATABLE ACIDITY

6.0 g/l

PH

3.3

WINE ANALYSIS

ALCOHOL

13.0%

RESIDUAL SUGAR

6 g/l

TITRATABLE ACIDITY

5.30 g/l

pH

3.38

**CENTRAL OTAGO
HANDCRAFTED WINES**