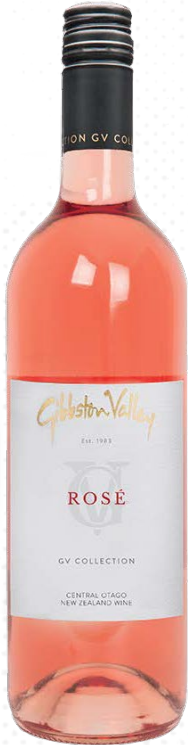




GV COLLECTION 2023 ROSÉ

A dry Rosé 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

2023 had dream conditions through most of the growing season. Spring and summer warmth continued until February; conditions were dry throughout flowering and set. Harvest began in March around sporadic rain events. Some cold nights in late March and early April punctuated the picking schedule; fruit was clean throughout, and in good condition.

VINEYARDS

60% Bendigo, 20% Gibbston, 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 soak. This was pressed and cofermented with hand picked, whole bunch Riesling. A destemmed portion of Pinot Gris had daily pumpovers for 4 days, then was 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

Red Shed, Glenlee, Torr

SOIL

Sandy loam

HARVEST DATE

15/3//2023 – 30/03/2023

BRIX

22.5

TITRATABLE ACIDITY

6.0 g/l

PH

3.3

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

4 g/l

TITRATABLE ACIDITY

5.10 g/l

pH

3.37

**CENTRAL OTAGO
HANDCRAFTED WINES**