



## 2010 Pinot Rosé Reserve

### Wine Makers Notes

The Pinot Noir fruit was grown on the Motueka Bridge Block, situated around the mouth of the Motueka River.

Harvest commenced in the early morning to capture the coolness of the morning required for the style and winemaking procedure. The grapes were then de-stemmed and crushed to an enclosed bag press and held for ten hours to obtain skin contact for colour and fruit flavours. The must was lightly pressed to tank, settled and the solids racked off. The wine was then warmed to 16° celsius and inoculated with VL2. Fermentation was held at 14° and stopped at 10 g/L residual sugar to obtain a natural balance.

### Vineyard

Fruit was sourced from Anchorage's Bridge Vineyard at the mouth of the Motueka River, from light sandy soils and cooling sea breezes.

Grapes from clone 115 were pruned to reduce crop and then bunches removed over veraison.

### Technical Details

Alcohol	13%
Residual Sugar	9.5 g/L
pH	3.4
Total Acidity	6.3 g/L

### Tasting Note

Confectionary notes of strawberries, marshmallows, wild rose and hints of honey, the palate shows raspberries and pears with spicy liquorish in the mid-palate. The finish blossoms with fresh meringue balanced by a nice lingering sweetness and acidity giving an over all impression of a fine Rosé.

### History

Anchorage Wines founding family, the Drummonds hold firm to their belief that the rich fertile soils surrounding the Motueka township, coupled with balmy sea breezes and some of New Zealand's consistently highest sunshine readings are the ideal climate in which to craft their aromatic wines. Grapes from their vineyards in the nearby Moutere add a further dimension to their range of classic aromatic varieties.

The first of the vines were planted in the spring of 2000 in rich river loam beside the mouth of the Motueka River. Vibrant, fertile river flats with loamy, sandy soils ensure vigorous growth with careful vineyard management in the Motueka and Riwaka vineyards while the heavier but no less fertile soils in the Moutere are coupled with incredibly hot temperatures, combine to produce a mouth-filling array of aromas and flavours in the resultant wines.