



## *Pinot Rose 2014*

A blush pink colour in the glass leads to a scent of strawberries and raspberries with a hint of peach and fresh mint. The red berry flavours carry over onto the palate with a soft creamy texture and juicy finish.

### Winemaking

Since Anchorage hasn't produced a Rosé for a number of years we decided to follow a traditional path; juice from our best crushed Pinot Noir fermentors was bled off after two days of skin contact. This juice was then inoculated and fermented at 13°C and left on lees until late May 2014.

### Growing Conditions

2014 vintage started with a phenomenal growing season that saw the right amount of sunshine and perfectly timed rain with lovely temperatures, right up until the time of ripening. The great weather allowed us to start picking 10 days ahead of the previous vintage.

Then came cold rain, which led to six days without any harvesting. The slightly cooler temperatures had resulted in keeping the grapes clean from disease but had resulted in lower sugar levels, keeping the alcohol levels in check.

With more heavy rain forecasted the normally consistent pace of picking rapidly changed to beat the rain and finish this exciting season just before Easter.

Harvest Date: 31 March-9 April 2014  
Bottling Date: 18 August 2014  
Cases Produced: 322  
Winemaker: Stefan Heinrich

Technical Details: Alc 13%  
RS 6.48 g/L  
TA 6.7 g/L  
pH 3.54

Try this wine at our tasting room,  
202 Umukuri Road, Brooklyn, Motueka.

[www.anchoragewines.co.nz](http://www.anchoragewines.co.nz)

