



ROCKBURN
CENTRAL OTAGO

2009 Stolen Kiss

Date Bottled: 11th August 2009

Quantity Bottled: 725 cases

VITICULTURE

Grape Variety & Clone: Pinot Noir (all clones)

Training and Trellis: Vertical Shoot Position (VSP)

Soils: 10-15 cm loam over river gravel

Vineyard Location: Parkburn (Cromwell Basin)

Climate Comment: Cool spring and summer, settled weather and good ripening into autumn.

Vintage Climate: Chilly but sunny.

Harvest Date: Early April.

Viticulturist Comment: Lower yields allowed excellent ripening despite cool summer, great quality to the fruit.

WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: Multiple pinot fermenters had 10% of their free-run juice drained off throughout April. This *saignée*-ed juice was fermented in stainless steel at ~12-14°C to retain aromatics, and stopped short of dryness to further enhance the sweet fruit characters.

Alcohol: 14.0 %

Titrateable Acidity: 8.5g/L

Residual Sugar: 15 g/L

PH level: 3.27

Vintage Comment: High-quality fruit meant both a top-level Pinot Noir and Rosé could be made this year.

TASTING NOTES

This Rosé originates from juice “stolen” from our Pinot Noir fruit and embraces the sweetly frivolous and fruity side of that most celebrated variety. Its candy-floss and crème-brûlée aromas sashay into a flirtatious toffee-apple and simmering strawberry palate with a long fruity finish; most fun to drink chilled on sultry summer afternoons and evenings.