

COAL PIT

CENTRAL OTAGO

COAL PIT | PINOT NOIR ROSÉ | 2022

REGION	Central Otago
VOLUME	5048 bottles 3,786 litres
VINEYARD	100% Pinot Noir, hand harvested from a favourable growing season, exceptional ripening period
TREATMENT	80% whole bunch pressed, 20% light foot-stomp with overnight skin contact for texture and colour prior to pressing, 4 day cold settle. Slow and cool fermentation in stainless steel to retain aromatics, 4 individual tanks with carefully selected yeast strains.
TECHNICAL	Alcohol 13.5%, TA 7.5 g/L pH 3.11 RS 2.8g/L (Dry)
HARVEST DATES	18 th March 2022
BOTTLING DATE	4 th August 2022
PACKAGING	Screwcap, 6 bottle cases, artwork by Chris Heaphy, limited edition label

TASTING NOTES

Central Otago was blessed with a long and settled growing season; hot and dry which yielded extremely high quality fruit for the 2022 harvest. Not without challenges – all fruit is hand harvested, so labour shortages due to the pandemic were navigated and the onsite winery at Coal Pit truly proved it's worth.

This elegant Provence style Rosé is dry and a brilliant light rose in colour. Fragrant aromas of crushed wild strawberries, watermelon, white peach and rose petals abound, with a cucumber water note contributing a fresh and savoury edge to the wine.

Flavours of crushed red berries envelope a delicate oyster shell minerality, balanced with complex textural layers and a baked brioche palate weight. The subtle velvety notes of crème brûlée bring a decadent depth to the finish of this beautifully balanced wine.

A refined and versatile wine with or without food.

ROSIE'S MATCHES

Duck liver parfait, charcuterie or white rind cheese

&

Fresh tuna sashimi with pickled ginger

0800 0200 44
sales@coalpitwine.com
coalpitwine.com

Coal Pit Wine
121 Coal Pit Road, Gibbston,
Central Otago, New Zealand

