

COAL PIT

CENTRAL OTAGO

COAL PIT | PINOT NOIR ROSÉ | 2023

REGION	Central Otago
VINEYARD	100% Pinot Noir, hand harvested from a high elevation site
TREATMENT	90% whole bunch pressed, 10% light foot-stomp with 3 hours skin contact to promote texture and fruit weight 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. Unfined
TECHNICAL	Alcohol 13.5%, TA 8.1 g/L pH 3.12 RS 3.5g/L (Dry)
HARVEST DATES	9 th April 2023
BOTTLING DATE	27 th July 2023
PACKAGING	Screwcap, 6 bottle cases, artwork by Chris Heaphy, etched label

GROWING SEASON

Central Otago experienced a cool and settled growing season, with rain at the beginning and end of the season; the long and slow ripening period allowed for extended hang time resulting in high-quality fruit for the 2023 harvest.

TASTING NOTES

This elegant Provence-style Rosé is dry and pale shell-pink, rose quartz in colour. Fragrant aromas of fresh strawberries, rose water, and candied lemon peel are intertwined with crushed mint revealing an intriguing and savoury edge.

Flavours of crushed wild berries, summer citrus, roasted rhubarb, and grapefruit envelope a delicate oyster shell minerality that pays homage to the influence of terroir. The elegance of this light-bodied style Rosé is well balanced with complex textural layers that add palate weight. Subtle end notes of lemon meringue bring a decadent depth to the finish of this beautiful wine.

The Huia feather label embodies Chris Heaphy's recent works, with a Toitoi or South Island Tomtit bird depicted on the back. A refined and versatile wine with or without food; the perfect accompaniment to a leisurely afternoon in the sun.

ROSIE'S MATCH

Hand harvested cockles from the Otago Peninsula – simply sautéed in garlic and butter, served with lemon and chopped parsley.

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