

# COAL PIT

CENTRAL OTAGO

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## COAL PIT | PINOT NOIR ROSÉ | 2024

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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 8.5 g/L   pH 3.3   RS 1.8g/L (Dry)
HARVEST DATES	17 <sup>th</sup> April 2024
BOTTLING DATE	19 <sup>th</sup> July 2024
PACKAGING	Screwcap, 6 bottle cases, artwork by Chris Heaphy, etched label

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### GROWING SEASON

Central Otago experienced an incredibly favourable growing season, resulting in high-quality fruit for the 2024 harvest.

### TASTING NOTES

This elegant Provence-style Rosé is dry and palest shell-pink, rose quartz in colour. Fragrant aromas of fresh strawberries, white peach, and cherry blossom are intertwined with hibiscus and rose water revealing an intriguing and savoury edge.

Flavours of crushed wild berries and summer citrus envelop a delicate crushed schist 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 brioche and hot cross buns bring a decadent depth to the finish of this beautiful wine.

A refined and versatile wine with or without food; the perfect accompaniment to a leisurely afternoon in the sun.

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### ROSIE'S MATCH

Pacific oysters with feijoa mignonette, salmon caviar or scallop crudo in tom yum consommé. Or keep it simple with a bowl of olives and some sunshine!

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