

# COAL PIT

CENTRAL OTAGO

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## COAL PIT | PINOT NOIR ROSÉ | 2025

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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 8.58g/L   pH 3.22   RS 1.5g/L (Dry)
HARVEST DATES	16 April 2025
BOTTLING DATE	7 July 2025
PACKAGING	Screwcap, 6 bottle cases, artwork by Chris Heaphy, unique etched label

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### GROWING SEASON

The 2025 growing season in Gibbston was defined by a wet September followed by a settled, dry summer. Gibbston's elevation and cool valley conditions moderated ripening through to harvest, preserving acidity and aromatic clarity and delivering small berries and finely balanced, site-driven fruit.

### TASTING NOTES

This elegant Provence-style Rosé is dry and palest shell-pink, dusky rose in colour. Delicate aromas of wild strawberry, white nectarine, and cherry blossom unfold alongside subtle notes of hibiscus and rosewater, revealing a quietly savoury undertone.

On the palate, flavours of red summer berries and orange peel glide across a fine line of crushed schist minerality, reflecting the influence of place. The light-bodied style is poised and finely balanced, with layered texture lending gentle weight and persistence. Subtle notes of brioche and warm spice linger on the finish, adding depth and quiet indulgence to this beautifully composed 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

New Zealand Scallop roasted in kelp butter. Or keep it simple with a bowl of olives and sunshine!

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