



**Wairarapa / New Zealand**

## **2012 Pinot Noir Rosé**

**TASTING NOTE from Raymond Chan, Wine Orbit October 2012:**

Made from Gladstone Pinot Noir fruit spending 2 days on skins and fermented to 13.5% alc. and 6 g/L rs. Bright light pink colour with cerise and purple hues. This has a full, solid, and youthfully fresh nose with an amalgam of red cherry and berry fruits intermixed with red florals, herbs and earth. Off-dry to taste and full-bodied, bright, subtly sweet, cherry and raspberry fruit flavours are underlined by fresh herb nuances. The mouthfeel is robust with some tannin texture and zesty acidity adding a youthful, brashness and grip. The tannins and acidity carry the palate line to a dry, firm finish. This is a textural rosé with the structure to serve with charcuterie, poultry and pork over the next 2-3 years. Scoring 16.5/20 points.

**WINEMAKER'S NOTE**

Each season is different, 2012 was the coolest season recorded in New Zealand until now. The cool spring resulted in a lower than average fruit set and vines. 2012 had lower sunshine hours which meant that picking was delayed by 2-3 weeks. The month of April with lots of sunshine and cool nights helped us to ripen off the grapes. After fermentation the wine was left on its lees for 3 months. The bottling was done in December 2012.

**SERVING SUGGESTION**

enjoy as a terrace wine, at barbecue parties, bouillabaisse, snail soup, grilled tuna



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