

Nockie's Palette "Georgetown" Pinot Rosé 2019

CENTRAL OTAGO

WINEMAKING NOTES

The fruit (Pinot Noir Clones 115, 5, 667 and 114) was hand harvested on 18 March 2019. The wine was whole bunch pressed and the resulting juice was inoculated with selected wine yeast. 85% of the juice was stainless steel tank fermented with the balance of 15% undergoing barrel fermentation in older French oak barriques. The fermentation was stopped retaining 3.75g/L of residual sugar.

COLOUR

Bright, pale salmon-pink, a tinge of rose-gold.

NOSE

Attractive nose of ripe stone fruit, melon, strawberry and cranberry with hints of white chocolate and freesias.

PALATE

Crisp apple and pear entry with pleasing ripe red fruits, pineapple and guava balanced by a bright zesty acidity and a fine phenol length.

FOOD PAIRING

Cured salmon, prosciutto-wrapped melon.



John Peart 'Kimorn Painting IV' 2013

LABEL PAINTING

This gorgeous Kimberly landscape by the late Australian artist John Peart, with colourful hillside shapes which reflects the multi layered vibrancy of the Georgetown Rosé. It is reminiscent of the fruity and efflorescent wine that comes from this small vineyard situated in the Cromwell Basin at Kawarau Gorge in Central Otago. The bottle was specially designed to echo the shapes of the hills and carry the theme of Peart's painting into a unified work of art in its own right.

WINEMAKER Pete Bartle
GRAPE VARIETY 100% Pinot Noir
from Single Vineyard
REGION Central Otago, NZ
VEGAN FRIENDLY

ALCOHOL 13.5%
PH 3.27
TOTAL ACIDITY 7.46g/l
RESIDUAL SUGAR 3.75g/l
BOTTLE SIZE 750ml