



georges road wines

W A I P A R A

ROSÉ Les Terrasses 2018

Classic European styled dry and vibrant Rosé. Bright and fresh with aromas of red fruits, watermelon, and violets with zest, texture and length.

SEASON

The warmest summer on record for New Zealand saw grapes ripen between 2-3 weeks earlier than normal. Budburst and fruitset were ideal. Rainfall for the most part was exceptionally low except for two 'events' in the latter half of the season which brought challenging conditions and required additional time in the vineyard to manage. Harvest for the Rosé occurred 3 weeks ahead of the previous year and ensured fruit was in excellent condition.

VINEYARD

The fruit for this wine was hand harvested from our Syrah block where the fruit is grown exclusively for Rosé. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. All the vines are of the Mass selected 'Limmer' clone on a mix of Riparia Gloire, 3309, 101-14 and Schwarzmann rootstocks. Each parcel of fruit is transported on the day of harvest to the winery for processing. Shoot and extensive crop thinning are employed to ensure optimum fruit quality at relatively low cropping levels of approximately 1kg/vine.

WINEMAKING

The fruit is picked early to limit potential alcohol and retain maximum freshness and vibrancy. Each parcel of fruit was destemmed and crushed before being pressed immediately in a short two hour cycle, lightly to ensure minimal colour and tannin extraction. Fermentation began naturally, in tank, and the wine fermented to near dryness. Post ferment the wine was racked onto light lees until being filtered for bottling. In keeping with our winemaking philosophy this wine has not been fined or cold stabilised.



Winemaker: Kirk Bray
Vineyard: Georges Road Vineyard, Waipara
Harvest Date: Hand-harvested 31st March 2018
and 14th April 2018
Harvest Data: Brix 19.6-21.5, TA g/L 7.8-8.1, pH
3.30-3.41

Alcohol (%): 12.20
Residual Sugar (g/L): 2.00
pH: 3.41
TA (g/L): 7.6
Bottling date: 13th June 2018
Cases produced: 450
Packaging: Upright 6 x 750ml Burgundy Flint bottles,
Screwcap