



# Winemakers Tasting Notes

## 2011 GISBORNE ROSÉ



### VINTAGE NOTES

"Testing Times for Gisborne Grape Growers" would be a suitable headline for the 2011 vintage. It was a season where the weather chopped & changed on a regular basis. Spring temperatures were a little cooler than usual causing pollination to be less effective, this led to a reduced fruit set on the vines. The days from December through to January were superb but as February rolled around the weather began a downhill slide with a somewhat wet end to the summer. Things bounced back in March with three weeks of sunshine which was promptly followed by more rain.

Time to Pick!

### COLOUR

*This wine has the vibrant hues of ripe tamarillo.*

### NOSE

*When released in September 2011, this Rosé was showing aromas of fresh summer berries.*

### PALATE

*Loaded with wonderfully intense raspberry & strawberry flavours. This wine has lovely balance and a lingering fruit filled finish. One that will guarantee calls for a second glass!*

*Serve lightly chilled.*

### VINIFICATION

Every JT Rosé, begins its life in the middle of the night, with the harvesting of the fruit in the cool temperatures of the first few hours of the day. At the winery I quickly crush the grapes and then hold the freshly released juice in contact with the grape skins for a precise amount of time. This "time on skins" allows the vibrant red colours and delightful aromas found only in the skins of the grapes to infuse into the juice. This is the key step to making a good rosé.

Following this the juice was gently pressed and allowed to settle for 48 hours. I then kicked off a long & cool fermentation with a selected yeast strain.

To finish the process I have given this wine a light filtration to enhance its brightness and sealed it with a screw cap to lock in its fresh fruit flavours.

*Jules*



**HARVEST DATE**  
Early April 2011

**VINEYARDS**  
100% Gisborne  
New Zealand

**VARIETIES**  
100% Merlot

**BOTTLING DATE**  
August 2011

**WINE ANALYSIS**  
Alc. 12.7%  
RS. 9.0 g/L  
pH. 3.31  
TA. 6.65/L