



squealing pig
central otago

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2015 central otago pinot noir rosé



Colour

Light piggy-apricot pink.

Nose

The nose is enough to make pigs fly delicate with fruity aromas of mandarin, spiced quince and peach blossom.

Palate

The palate is so ridiculously tasty it'll make your eyes water luscious yet supple with layers of stonefruit, watermelon and field strawberry. The finish is elegant with a lovely crisp floral freshness, lingering like a pig in mud on a summers day with a refreshing persistence.

Viticulture

This year was a classic for Central Otago. The cool, long ripening season resulted in lip-smacking fruit with great red fruit characters and natural acidity. It's given this wine perfection great flavour and elegance.

Vinification

The fruit for this wine was found in the middle of nowhere selected from a cool, elevated site in Central Otago. Hand harvested in the freezing crack of dawn cool conditions, the fruit was delicately whole-bunch pressed to extract pure fruit flavours. After cold settling, the juice was racked and cool fermented in stainless steel with two yeasts chosen to make the wine even more awesome enhance fruit expression, body and texture. After long fermentation to retain delicate aromatics, the wine was racked, filtered and bottled.

Cellaring

This wine should be drunk before it gets snapped up while young in its most vibrant and refreshing form, from now until January 2017.

Technical Information

Region:	Central Otago, New Zealand
Variety:	Pinot Noir Rose
Alcohol:	13.5%
Residual Sugar:	2.3g/l
Total Acidity:	6.3g/l
pH:	3.52