



squealing pig

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2016 central otago pinot noir rosé



Colour

Peachy piggy pink.

Nose

The nose is like being a kid in a candy shop filled with confected strawberry and apricot aromas.

Palate

The palate is going to knock your trots off vibrant with beautiful cranberry and red cherry flavours. Refreshingly crisp natural acidity is balanced by just a whiff a hint of sweetness for a textural, dry finish.

Viticulture

The vintage in Central Otago was swelteringly hot very warm during the growing season, allowing us to pick the best grapes ever optimal ripeness and quality of fruit at harvest.

Vinification

The fruit for this wine was found in the middle of nowhere selected from cool, elevated sites in Central Otago. Hand harvested in the freezing-crank-of-dawn cool conditions, the fruit was delicately whole-bunch pressed to extract pure fruit flavours and minimal colour. 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 2018.

Technical Information

Region:	Central Otago, New Zealand
Variety:	Pinot Noir Rosé
Alcohol:	13.5%
Residual Sugar:	3.9g/l
Total Acidity:	6.8g/l
pH:	3.23