



MAORI
POINT
VINEYARD
TARRAS, CENTRAL OTAGO

PINOT ROSÉ 2006

TASTING NOTES

A finely coloured aromatic Rosé with delicate aromas of cherries and strawberries. A smooth palate with good mouth-feel and delicious fruit flavours which persist on the back palate. Best served lightly chilled to accompany lunch or as an evening aperitif.

TERROIR

Soils: wind-blown loess over deep glacial gravels, mulched with flowering plants grown in the inter-rows. Sustainably farmed vineyard with well-tended vines. Central Otago is New Zealand's only region with a continental climate, extreme dryness, warm days and cool nights.

VINTAGE

A warm spring and hot summer resulted in an early harvest with superb fruit quality.

TECHNICAL DETAILS

Juice from fully ripened premium Pinot Noir grapes was left on the skins for 24h to gain colour and flavour. It was fermented in stainless steel tanks and stored on its lees for 6 months. A small proportion of Pinot Noir from selected barrels was added to further enhance complexity. Alcohol: 13.5%, TA: 4.7, sugar: 7.6 g/L.

FOOD MATCH

Lightly chilled, this wine is delicious as an aperitif before lunch or dinner. It is a good accompaniment to chicken, cold meats, salads and cheese. Try it with Asian food where its intense fruit flavour balances even a strongly spiced dish.

John Harris & Marilyn Duxson,
Maori Point Vineyard Ltd.,
Rapid No 413, Maori Point Road, Tarras.

Mail: P. O. Box 14, Tarras 9347, New Zealand.

www.maoripoint.co.nz