

COTTIER ESTATE



2016 Pinot Rose “Delle”

Winemaking notes:

After an excellent growing season the Pinot Noir grapes were harvested in early April and after several hours in the tank the juice was drained off to minimize the colour from the Pinot Noir skins. Fermented in stainless steel tanks under temperature control to retain full fruit flavours. The wine was bottled early to retain the freshness and vibrancy of a classic Rose. A simple process that starts with the finest fruit.

Tasting notes:

A beautiful pale Rose with aromas of Berry and stone Fruit. The palate is full, with summer berry fruit and a hint of sweetness to cut through the acidity. Enjoy now as an aperitif, match with smoked Salmon and sunshine.



Analysis

Alc 12.5%	T.A. 7.3 g/l
Res sugar dry	Brix at harvest 23.5%
PH 3.2	Cases 100

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