



ROSÉ
2016



'Tatty Bogler' is wine grown in the dramatic backdrop of Otago, New Zealand, a region rich in stunning alpine landscapes and warming summer sunshine. Otago is now producing some of the world's finest Pinot Noir and Pinot Gris. In 2002, three families with Scottish ancestry and established wine credentials embarked on a dream to embrace and enjoy part of the land they had grown up in. The result: 'TattyBogler'; Scottish for scarecrow, a solitary effigy often used to protect the precious crops from predators and spirits such as 'hobgoblins', allowing the harvest to prosper.

ROSÉ PROFILE

We've had almost 30 vintages of experience with making Rosé and I think this wine shows the benefits of that accumulated knowledge. Firstly, we very much select and dedicate specific Pinot Noir clones and sections of our vineyard to Rosé, crop and canopy manage appropriately, harvest to better capture flavour and retain natural acidity, then finally process gently – allowing just enough skin contact to extract the most delicate of salmon pink colour before a slow cool ferment to dryness, gently fined and bottled early July.

TASTING NOTES

Seductive salmon pink colour in the glass; this delightful Rosé is alive on the nose with ripe black cherry and strawberry fruit flavours together with a very Otago hint of floral aromas – wild thyme, violets and lavender. Delicious flavours that carry through onto the palate, where abides a rich luscious mouthful; yet retains great balance, delicacy and that oh so important crisp, refreshing and dry finish.

Harvest Dates

April 13th

Brix at Harvest

22 average

Analysis at Bottling

pH 3.23

T.A. 7.2g/l

Residual Sugar 4.5g/l

Alcohol 13%

John Forrest
Winemaker/Owner

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