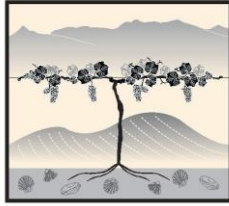


LIME ROCK



WINES

LIME ROCK PINOT ROSÉ 2015

Luscious, abundant with flavours of strawberry and raspberry and a touch of cream, this very popular LIME ROCK Pinot Rosé is made from 100% Central Hawke's Bay Pinot Noir, grown on our limestone hills near Waipawa.



2015 Season

2015 was an excellent growing season. We select special blocks of Pinot Noir for our Rosé; those that impart the fresh berry fruit characters. We hand pick. Rare these days!

Winemaking

After de-stemming the berries we leave the juice and berries together to cold soak for 3-4 days, allowing the colour and flavour from the skins to seep into the juice; the juice is then drained and settled before cool fermentation, not allowing the beautiful aromas to blow off, as in a warmer ferment.

We feel passionately that Pinot Noir is the best grape variety to use for our Rosé. Because there is less colour in the skins (non-acylated anthocyanins) we soak the grapes with the skins for longer to extract colour and therefore more flavour.

Harvest

20 April 2015

Brix 24.0

pH 3.06

Total Acid 11.0 g/l

Bottling

23 July 2015

Alcohol 13.5% pH 3.16

Total Acid 7.7g/l

Residual Sugar 6.5 g/l

Wine description: With strawberry and rose-petal aromas this creamy mouth-filling wine has a bright palate and lasting flavours. It is called an 'All Season Rosé' so enjoy it year round.

Enjoy with

Bruschetta with an array of tasty salami, vegetables, cheeses, paté; whatever takes your fancy.

Chicken tagine and couscous.

Berry Desserts.

LIME ROCK WINES

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Cellar door open Saturday and Sunday, from November to end of February.
Ring to visit at other times