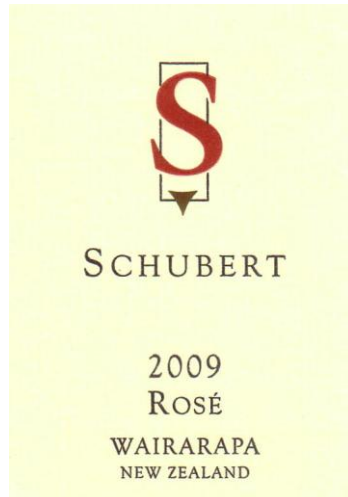




SCHUBERT

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### **2009 ROSÉ**

VARIETY: Pinot Noir

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Warm spring and summer leading to ideal flowering and ripening conditions, with a short period of rain in February.

DATE OF HARVEST: 01 April 2009

HARVEST & VINIFICATION: Hand-picked, de-stemmed and cold-macerated on skins for 3 hours then pressed. Fermentation in stainless steel tanks under influences of various yeasts and temperatures.

Racking by gravity to keep maximum freshness of fermentation-CO<sub>2</sub>.

DATE OF BOTTLING: 28 October 2009

ALC: 13.5% VOL

TASTING NOTES: Light onion skin in colour due to very short maceration on skins. A charming, crisp Rosé with an aroma of Roses, wild straw-berries and raspberries. Dry with good mid-palate and long, luscious finish.

DRINKING TEMPERATURE: 10 °C

CELLARING: now to 4 years

CASES PRODUCED: 143