



TRESILLIAN

Lindsay Family Cellars Ltd

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Viticultural notes

The 2010 Tresillian Rosé was made from grapes grown on our Sunnybrae vineyard near Akaroa on Banks Peninsula. It is a unique blend of Merlot (70%) and Pinot Noir (30%).

Spring on Banks peninsula was cooler than average – in fact, October was the coolest in NZ since 1945. Budburst occurred in the Pinot Noir in mid September and in the Merlot about 10 days later.

Frequent southerlies over flowering resulted in reduced fruit-set, therefore bunches with fewer berries than normal. Nevertheless, at veraison, we fruit-thinned to ensure consistency in the fruit, and nice ripe flavours.

The cool weather finally gave way during early February to a long period of settled calm very warm weather.

The drought during February to mid May meant that the berry growth was reduced. Grape vine berries need adequate soil moisture when they are swelling, or they didn't swell up much. Sunnybrae vineyard is not irrigated so we rely on natural rainfall for vine and berry growth.

Unsurprisingly, at harvest we noticed the bunches were much smaller and lighter than usual. As all of the flavours in wine come from the skins of the berries, so if you have small berries and not much juice, you have more flavour!

Winemaker's Notes

The fruit was hand harvested in separate parcels on the 19th May 2010, in excellent condition.

The grapes were transported to the winery in small picking baskets to avoid crushing and oxidation from bulk handling. They were tipped into the crusher/destemmer and subject to 2½ days cold maceration (soaking on the skins), after which the grapes were gently pressed before fermentation in a stainless steel tank. The primary ferment took place under Canterbury's normal cool conditions and was complete after 21 days. The wine was then lees aged for a further 12 months.

The 2010 Rosé presents as a crystal clear, salmon coloured wine. The aromas offer subtle red currant, and raspberry notes. These carry through to the palate accompanied by a savoury minerality with an overlay of spiciness and a hint of elegant tannins. The end result is a beautifully balanced dry Rosé!

Analysis at Harvest (19 May 2010):

Merlot

19.5° Brix
9.5 g/L TA
3.25 pH

Pinot Noir

23.7° Brix
9.5 g/L TA
3.28 pH

Analysis at Bottling (18-22 July 2011):

10.7% alc/vol
1 g/L Residual Sugar
6.15g/L TA
3.3 pH

