



Maude
Central Otago
Rosé
2023

Vintage Summary

The growing season began slightly later for the Mount Maude Vineyard, thankfully as early October was riddled with Spring frosts. November and December were warmer than usual but wetter also. All spare hands were called to the vineyard to ensure canopies were uncluttered and open, preventing the inevitable mildews which thrive in the warmer, humid conditions. Seeing in the New Year, also saw in a change in weather, out with the rain, in with the typical Central Otago summer, warm and dry. Mother nature turned on us in mid Feb, nail-biting frosts and regular significant rainfalls. Slowly and surely, we got there, with Mohawk Hill being predominantly harvested in early to mid-April, Mount Maude later in April and Poison Creek just beyond that. All in all, our sum up of the growing season would be desperately long but through good vineyard practise and patience, we have wines in bottle or the cellar which we are immensely proud of, ones which speak openly from where they have their feet in the soil and one's which promise to deliver.

All from our Mohawk Hill Vineyard, Pinot Noir Clone 5. 12 hours on skins, stainless steel fermentation—flamingo pink in colour, fresh watermelon, strawberry, cherry, violet and crème brulee. A crisp, balanced style, luscious and simply delicious!

Harvest Date: 30th March 2023
Bottling Date: 4th August, 2023
Quantity Bottled: 375 dozen
Alcohol: 13.5%
pH: 3.27
Acidity 6.3 g/L

Produced and bottled by:
Maude Wines
Central Otago New Zealand
maudewines.com

