

Julicher Estate Rosé 2008



Julicher Estate (pronounced 'U – li – ker') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavours.



Region:

'Te Muna' means 'secret place' and the Te Muna Terraces are situated five km east of Martinborough village. The wine growing area is situated in the old Huangarua River path sheltered by the Aorangi Ranges.

Terroir:

The soils of Te Muna Terraces are free-draining alluvial gravel rich in minerals and ideal for growing grapes. The climate is an extension to Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum ripening conditions for grapes.

Viticulture:

This rosé is made from 100 per cent Pinot Noir grapes from our vineyard.

Winemaking:

The grapes were crushed and soaked for several hours allowing the colour and flavours from the Pinot Noir skins to add to the juice. The juice was then separated from the skins by pressing and fermented at cool temperature in 100 per cent stainless steel to retain the freshness and fruit characters. The fermentation was stopped when desired flavours and sugar level were reached. There was minimal fining and sterile filtering before bottling.

Colour:

Pretty blush pink

Aroma:

Strawberries and raspberry jam with a hint of rose and magnolia.

Palate:

Lusciously soft and semi-sweet palate with flavours of strawberries, cranberries and cherries.

Cellaring Potential:

Ideal to enjoy now or within two years of vintage date.

Food Match:

Ideal as an aperitif or with fresh summer salads.

Technical Analysis

Variety & Clones:

Pinot Noir clones Abel, 777 & 667

Harvest Date:

9 April, 2008

Harvest Analysis

Brix 24, pH 3.60, TA 7.6g/L

Bottling Date:

27 June 2008

Wine Analysis:

Alc. 14%, pH 3.45, TA 6.0g/L,
Residual sugar 8.6g/L