the heretics

PHOTOGRAPHY - @louixhunter

PALE ROSÉ - TASTING NOTES

WINE - PINOT NOIR PALE ROSÉ

VINTAGE - 2023

ABV - 12.5%

TOTAL ACID - 6.75 G/L

RES. SUGAR - 1.24g/L

PH - 3.26

VINEYARD - MISSING GATE VINEYARD

REC. SERVING TEMP. - 11°C

VITICULTURAL CONSULTANT -

DUNCAN MCNEILL

HARVEST OVERVIEW -

The 2023 season started as very promising with a frost free spring and excellent weather through the key flowering period in late June. The weather turned cooler and wetter as summer progressed, however a heat spike in mid-September kicked on ripening leading to the biggest and one of the lowest acid harvests of the last 20 years.

TASTING NOTE -

Whole bunch harvested, gently destemmed with no crushing and held on skins for 4 hours before gentle pressing, settling and racking to 3rd, 4th and 5th fill Burgundy barrels. Fermented in small batches using a variety of yeast strains to add complexity. Periodic lees stirring to build texture on a barrel by barrel basis, with wine spending a total time of 5 months in barrel. Pale and delicate colour, the nose is layered and complex with notes of wild strawberry, subtle cedarwood and Seville Orange zest. Full on the palate, with structure and mouthfeel coming from the neutral use of oak, wrapped around a acid core adding focus and length on the finish.

PAIR WITH -

The Heretics playlist-

www.wearetheheretics.com
@fortheheretics

AN Acid House PRODUCTION