

George' s Road Les Terrasses Rosé 2017

The Story

Georges Road is our vision of a single vineyard Waipara terroir. It is a constantly evolving labour of love, dedication, and craft. They believe in winemaking with a natural touch, a guiding hand in the cellar, to be as hands off as possible. The best wines come from the best fruit, so the vineyard is vital. In the winery, balance is the key, the interplay between sweetness, acidity, oak and tannin, fruit and palate weight. They want the wines to be delicate, elegant, food friendly and, above all, enjoyable.

Georges Road Wines possesses a rare quality among today's wineries of NZ — from grape to glass, the winemaker & winery owner Kirk Bray is intimately involved in all aspects of production, completely connected to the final wine in the bottle.

The Vineyard

The fruit for this wine was hand harvested from a portion of our Syrah block where the fruit is grown exclusively for Rosé. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. All the vines are of the Mass selected 'Limmer' clone on a mix of Riparia Gloire, 3309, 101-14 and Schwarzmann rootstocks. The fruit is picked into small 10kg bins and processed immediately. Shoot and extensive crop thinning are employed to ensure optimum fruit quality at relatively low cropping levels of approximately 1kg/vine.

Vintage 2019

A season of two halves. Cool and wet conditions at the start, and during the flowering and fruit-set periods, which saw a smaller crop load on the vines. Into the New Year the summer was hot and dry and the good weather lasted through until harvest which was ideal. No issues whatsoever and the fruit was harvested ripe, clean and in excellent condition.

Winemaking

The fruit is picked early to limit potential alcohol and retain maximum freshness and vibrancy. Each parcel of fruit was destemmed and crushed before being pressed immediately in a short two hour cycle, lightly, to ensure minimal colour and tannin extraction. Fermentation began naturally, in tank, and the wine fermented to near dryness. Post ferment the wine was racked onto light lees until being filtered for bottling. In keeping with our winemaking philosophy this wine has not been fined or cold stabilised.



info@thewinecave.nz

(+64) 9 930-8115

 <https://www.winecave.nz/>

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Tasting Note

Classic European styled dry and vibrant Rosé. Bright and fresh with aromas of red fruits, watermelon, and violets with zest, texture and length.

Alcohol Percentage	12 %
Residual Sugar	4.5 g/l
T.A.	8.1 g/L
Aging Potential	5 + years



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