



HOME OF
Frog Rock, Home Creek &
Weka Ranch Vineyards



2008 Northfield Pinot Noir Rose

Harvest Date	April 12-30, 2008
Brix at Harvest	22-24 degrees
PH	3.14
TA	7.2 g/L
Alcohol	13%
Vineyard	Home Creek
Release Date	May 2009
Winemaker	Scott Berry

Wine Notes: Freshly destemmed pinot noir grapes were cold macerated in open top fermenters. Prior to the start of fermentation a portion of the pinot noir juice was bled off into stainless tanks to complete fermentation. After reaching dryness, a further racking onto light lees for a period of 3 months to provide additional flavor complexity.

The wine is light ruby in color with strawberries and cherries on the nose and subtle spices. Lifted berry fruit flavors with crisp acidity and a delicate but juicy palate. Made in a dry style (6 g/L rs.), the wine is bright and snappy with a refreshing finish.

The Northfield Wines collection includes estate grown Chardonnay, Pinot Noir, Sauvignon Blanc/Semillon and Riesling.

We are proud that in October 2008 we received our Sustainable Winegrowing New Zealand (SWNZ) Accredited Vineyard accreditation. This involved a year-long review process by an independent auditor and certifies that we adhere to a strict code of farming and wine making practices. Our commitment to sustainability is a cornerstone of our company philosophy and we look forward to continuing to use environmental best practices in all aspects of our business.

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