

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

ROSÉ 2015

BC VQA OKANAGAN VALLEY

HARVEST REPORT

We experienced a very mild winter break which led into an early spring - combined heat units in April, May and June were higher than recorded in the last 20 years. The earliest bud-break we have seen at the vineyards adjacent to the winery occurred, with flowering beginning the third week of May. Harvest began on September 9th, with the picking of some Sauvignon Blanc grapes destined for our Dreamcatcher blend. This pick was followed very closely with our Chardonnay and Pinot Noir varietals. By the end of September, we were 60% through harvest - in 2011 we had yet to begin picking! We completed our harvest on October 17th, 2-3 weeks earlier than usual, taking in over 260 tonnes of fruit - our largest harvest on record. An exceptional year resulting in some very nice wines to showcase in 2016 and beyond.

WINEMAKING

This Rosé is made in the saignée method from a selection of our red varietals; Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc, Malbec and Pinot Noir.

TASTING NOTES

Light crimson in colour, aromas of strawberry, cranberry, cherry and spice carry to a creamy but vibrant palate. The acidity creates a nice balance and a clean, crisp finish.

FOOD PAIRING

Pairs beautifully with dishes that lean towards the bounty of Spring and Summer. Goat cheese, fresh salads, shellfish, or simply a beach chair on a sunny day is a perfect match for Nk'Mip Rosé.

TECHNICAL NOTES

Alcohol/Volume 13.0%
pH Level 3.2
Residual Sugar 1.4 g/L

Total Acidity 6.41 g/L
Release Date April 2016



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