

March 2008

Mount Dottrel wins Sydney trophy with first ever rose

The first rosé – and only the second wine – ever made by newcomer Central Otago wine brand Mount Dottrel won the trophy for best rosé at the 2008 Sydney International Wine Competition.

To make the achievement of Mount Dottrel Central Otago Saignée Rosé 2006 even more impressive, the vineyard's very first wine, Mount Dottrel Central Otago Pinot Noir 2005, was joint runner up for the trophy for best Pinot Noir.

A Pinot Noir specialist vineyard, both these wines are made from 100% Pinot Noir grown on the family vineyard.

The trophies were awarded at a banquet in Sydney on 1 March.

It was announced earlier that both these wines won Blue-Gold medals at the competition and were rated among the Top 100 wines entered. The Sydney International Wine Competition is one of the most respected in the world, with more than 2,000 selected wines from ten different countries taking part. It is the only major international wine show where the wines are judged with food. The team of 14 expert judges were led by Master of Wine Kym Milne from Britain.

Roy McCallum, who founded the vineyard with his son Simon in 2000, was there to accept the award on the night, along with winemaker Carol Bunn.

“We had high hopes for our Mount Dottrel label, but to receive this level of recognition so soon is wonderful. It shows that we've got a great vineyard and the right people doing the right things.”

The McCallums say their aim as a team is to produce high-quality Pinot Noir wines which will bring excitement and pleasure to customers – honest, unpretentious wine with substance and heart.

Winemaker Carol Bunn says she is delighted with the trophy, her second for a rosé at this competition.

“Winning the trophy is fantastic! Mount Dottrel's future is looking very bright. The terroir at the vineyard creates some distinctive herbal and spice flavours that set the wine apart.”

The 42-hectare vineyard where the grapes for Mount Dottrel are grown lies at Parkburn, 10km north of Cromwell at the foot of the Pisa Range, overlooking Lake Dunstan. Planted on a combination of glacial schist and alluvial soils, the vineyard experiences cool-climate extremes – hot sun by day and cool mountain air by night.

After making only the Mount Dottrel Central Otago Pinot Noir 2005 in the first vintage, grapes were set

aside the next year to make a rosé. It was done using the traditional saignée method, where wine is bled off the skins after a controlled period of contact to retain just the right amount of colour and flavour.

The trophy-winning 2006 Mount Dottrel Central Otago Pinot Noir Saignée Rosé is a wine of delicate aromas and flavours of tropical fruits, melons, strawberries and cream with hints of rosé petals.

Mount Dottrel Central Otago Saignée Rosé retails for NZ\$19.95, while Mount Dottrel Central Otago Pinot Noir 2005 carries a recommended retail price of NZ\$31.95.

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