

ATA RANGI
• MARTINBOROUGH •

Rosé

2018

Sourced 70% from our Martinborough vineyards and 30% from the Noetzi Family vineyard in Maraekakaho, Hawkes Bay. A range of fruit has been used this year: 33% Cabernet Franc, 30% Pinot Noir, 16% Merlot, 13% Syrah and 8% Cabernet Sauvignon all combining to make a savoury, complex style. Barrel fermentation, time on lees and indigenous yeasts are all factors that add to the texture and breadth of flavours in this wine.

Aromatics aromas range from watermelon, pomegranate, sherbet, pink peppercorn and pecorino cheese. This is a dry Rosé that on tasting made us all want platters of wild cured meats, hard cheeses and cold smoked salmon!

Vineyards Kahu, Hau Ariki Marae,
Di Mattina, ARV, Craighall,
Noetzi Vineyard – Hawkes Bay

Harvested 26 March – 7 April

Harvest pH 3.1-3.2

Analyses Brix 20.5 – 23.5

TA 6.0 – 7.5 g/l

Bottled September 2018

Wine Analysis Alc 13.5%, TA 5.3g/l, pH 3.26

Winemaking

Fruit crushed and held for several hours on skins to enhance colour and flavours. Juice is pressed, settled, then fermented in barrels and small stainless-steel tanks.

Cellaring Potential

Ideal for current drinking and over 1-3 years from the vintage.

