



Estate Hawke's Bay Rosé 2011

Viticulture

The Merlot and Syrah grapes for this Rosé were harvested off two selected Hawke's Bay vineyards. The fruit was carefully thinned to avoid overcropping and leaves around the bunches removed to ensure ripe flavour development.

Winemaking

The fruit was crushed to tank and left held overnight to extract colour before running off for fermentation. After cold settling, the juice was fermented using yeasts that enhance the development of fruity wine aromas. We bottled early to make a fresh, vibrant style. A light fining and careful stabilisation has kept intact the full fruit aromas and fresh mouth feel. The components selected for the blend were chosen with ripe berry flavours without herbaciousness and have given a soft finish.

Tasting Notes

The wine has a lovely pink orange hue and has attractive ripe flavours. It is made in a dry style - ideal for luncheons or as an aperitif. The vibrant, fruity, berry-driven nose follows on to a full-bodied palate. The finish is pleasing and dry. Serve well chilled.

Cellar Potential

The wine is youthful, soft and fruity at time of release. It will unfold particularly well over the next two to three years.

Alcohol	12.2 %
Acidity	5.5 g/l
Residual Sugar	3.0 g/l
Ph Level	3.34

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