

ATA RANGI
• MARTINBOROUGH •

Rosé

2019

Sourced 64% from our Martinborough vineyards and 36% from the Craggy Range vineyard in Gimblett Gravels, Hawkes Bay. A range of fruit has been used this year: 36% Cabernet Sauvignon, 28% Merlot, 16% Pinot Noir, 16% Syrah and 4% Cabernet Franc 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.

This year's Rosé has a wonderful array of aromas; watermelon, baked raspberry, fig and melon with a savoury note of 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!

Harvested 26 March – 7 April

Vineyards Kahu, Hau Ariki Marae,
Di Mattina, ARV, Craighall -
Martinborough
Craggy Range Vineyard – Hawkes Bay

Bottled September 2019

Wine Analysis Alc 13.5%, TA 5.3g/l, pH 3.40

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.

