



# Rosé 2022 6x75cl

## Winemaker Notes

This dry style Rose is widely regarded as New Zealand's premium Rose and has won many awards since its first vintage in 1991. It is an excellent choice with many foods or as an aperitif. It is a beautiful pale pink, dry to taste with aromas and flavours of redcurrants, strawberry and peach.

## Vineyard

The fruit for this wine was grown in gravel based soils in cooler inland vineyard sites, warm enough to fully ripen the grapes while also retaining good acidity at harvest. Intensively managed with both shoot and bunch thinning practised, allowing us to pick fully ripened grapes at low sugars in the pursuit of an elegant and dry style Rose.

## Winemaking

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## Vintage

It was a challenging vintage to navigate in Hawkes Bay with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels however the hot summer delivered excellent "avour ripeness. The aromatic wines look very good, particularly Rose.

## Food match

Fish/Shellfish

Serve chilled and enjoy with salmon, smoked fish, cured meats, white meats and Summer salads.



### Grapes

99.2% Merlot  
0.8% Malbec

### Region/Appellation

Hawkes Bay

### Alcohol by volume

12.50%

### Residual Sugar

3.7 g/l

### pH

3.4

### Total Acidity

5.3 g/l

### Drinking Window

2024 - 2025

### Tasting Guide



### Tasting note printed

05/07/2024