

WINE	Rosé
VINTAGE	2023
REGION	Hawkes Bay
BLEND	30% Merlot / 70% Cabernet Franc
ANALYSIS	Alc 13% pH - 3.49 TA - 6.5 g/L RS - 2.3 g/L
VITICULTURE	Spur pruned VSP trellis cropped at 2.5 kg/vine. Trimmed and fruit zone leaf plucked. Harvested at 20.6 / 22.0 Brix.
WINEMAKING	Crushed and then soaked on skins for 2 hours to pick up colour before pressing and cool fermentation in stainless steel. Held on gross lees for 4 months to develop some texture and length on the palate.
TASTING NOTES	Pale salmon in colour, this is a Mediterranean style Rose with red berryfruit and dried herb characters coupled with a long, dry finish. Very drinkable and a great food wine, it is best served lightly chilled and often.
PACKAGING	Screwcap French green 750 ml Bordeaux bottle 12 x 750 ml standup printed carton
BARCODES	Bottle—9421011410311 Carton - 94210114103121

