

ROSÉ 2024

HAWKE'S BAY VINEYARD

Aromas of strawberry sorbet peaches and cream and plum blossom with a hint of dried thyme. The palate is textured yet delicate with plush flavours of strawberry and cream hints of candied apricot with a crisp blood orange citrus finish.

VINEYARD \

Grapes for this Rosé were sourced from different parts of our Bridge Pa Triangle vineyards. Harvested at optimum ripeness, Merlot and a small amount of Cabernet Franc varieties were used to make this Rosé. Spur pruning and excellent fruit exposure produced clean, ripe fruit with great concentration.

WINEMAKING \

Destemmed grapes were transferred to a basket Press. a short period of soaking then pressing was enough to colour the juice to a pale pink.

Clean juice was run off to a separate tank to ferment at cool temperatures to retain great fruit flavours and reduce phenolics. The wine was then filtered for bottling late 2022.

BEST DRINKING \

Drink from now until 2026, Rose is best enjoyed young and fresh.

BLEND \

Merlot 95%
Cabernet Franc 5%

TECH \

Alcohol 13% alc

FOOD MATCH \

Watermelon and Halloumi Salad
Fried Chicken
Salmon

