



Two dots on a map • New Zealand and Spain •
Diametrically opposite yet utterly connected
Grava • making wine here (and there) •

2026 Rosado

Grape Variety

Pinot Noir – 100% Abel clone

Vineyard

Grava Vineyard lies on the flats, eight kilometres south of Martinborough village. Ancient movements of the Ruamahanga River have left terraces of free-draining gravel beneath silty loam soils. Planted in 2004, the established vines grow in ground that balances drainage.

Parent Rock:

Alluvial gravel

Taste:

Dry. Fresh. A delicate whiff of wild strawberry but think savoury not sweet. Serving up acid structure to rip through a seafood paella or a goodly serve of cured meats. Tasty *and* refreshing.

Winemaking

Picked on the 25/03/24, whole bunch pressed and settled overnight before racking to an old French oak 500L puncheon, and a 100L half barrel for ferment.

Fermented to dryness, topped the puncheon from the half barrel then left to settle for 8 weeks before racking to stainless steel.

Stabilised in tank and filtered before bottling.

Brix:

22.2

pH:

3.21

TA:

7.14g/L

Pick Date:

21.03.26

Bottling Date:

14.08.26

Alc:

13%

No. of bottles:

1307



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