

ATA RANGI  
· MARTINBOROUGH ·

*Kahu*

BOTRYTIS RIESLING

2008

Kahu, Maori for Harrier Hawk, inspired the name for Gerald and Juliet Hensley's neighbouring vineyard and the luscious dessert wine grown there. Rich botrytis characters of ripe nectarine, mandarin and a hint of nutmeg provide a beautiful foil for the classic Riesling aromas of lime and talc. There is a fine, delicate entry with a succulent mid palate. The juicy acidity combined with a residual sugar of 130g/l results in a rich but fresh expression of Riesling, with a lingering finish.

Kahu makes a lovely after-dinner drop, delicious with the classic combination of blue cheese, a few nuts and a slice of fresh, creamy pear.

130 g/l residual sugar - 375 ml 'half bottles'

<b>Harvest Dates</b> (4 separate picks)	<i>14 April through to 16 May</i>	<b>Wine Analysis</b>	<i>Alc 11% TA 8.1 pH 3.38</i>
<b>Vineyard</b>	<i>Kahu, Craighall</i>	<b>Winemaking</b>	<i>Whole bunches squeezed in the press for the low yielding juice from shrivelled berries.. Juice cold settled and cool fermented at 15°C in tank.</i>
<b>Variety</b>	<i>Riesling</i>		
<b>Bottling Date</b>	<i>August 2008</i>		
		<b>Cellaring Potential</b>	<i>To 2010</i>

