

ATA RANGI
· MARTINBOROUGH ·

Kahu
BOTRYTIS RIESLING

2015

Kahu, Maori for our native harrier hawk, inspired the name for the Hensley family's neighbouring vineyard and the luscious dessert wine grown there. This Riesling block is harvested late in the season when morning dews are heavy, encouraging the spread of botrytis. This season's conditions were perfect for botrytis to take a strong hold, battling off any less desirable moulds or fungi. The clean, shrivelled, raisin-like fruit was harvested in three separate picks at 36 to 37 Brix.

Kahu 2015 is simply irresistible, with intense flavours and aromas of mandarin and lemon honey. Notes of caramelised quince and ginger add to the wow factor. This golden drop is an excellent choice to go with a rich dessert or a range of after dinner cheeses. The classic combo of blue, a few nuts and a slice of fresh, creamy pear makes a memorable conclusion to dinner with friends.

Serve chilled. 375 ml bottles.

Harvest Dates	<i>21 April to 13 May</i> (3 separate picks)	Wine Analysis	<i>Alc 13.0%</i> <i>TA 7.4</i> <i>120 g/l residual sugar</i> <i>pH 3.1</i>
Vineyard	<i>Kahu</i>	Winemaking	
Bottling Date	<i>August 2015</i>	<i>Whole bunches squashed and then held overnight to rehydrate the raisin like berries. Pressed after 24 hours, the juice is cold settled and cool fermented at 15°C in tank.</i>	
Cellaring Potential	<i>To 2019</i>		

