

ATA RANGI
· MARTINBOROUGH ·

Kahu
BOTRYTIS RIESLING

2013

Kahu, Maori for our native harrier hawk, inspired the name for Gerald and Juliet Hensley'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. The shrivelled, raisin-like fruit is picked on four or five separate passes over about three weeks. The crew also gather any fallen, fragile berries and bunches from the straw laid beneath the vines.

Kahu 2013 is as irresistible as ever, with pronounced apricot and pear aromas and flavours enriched by a hint of juicy mandarin. The style is fresh and neatly balanced. With the sugar level not quite as high as in previous years, this golden drop is an excellent choice to go with a range of after dinner cheeses. The classic combo of blue, a few nuts and a slice of fresh, creamy pear will provide a delectable conclusion to dinner with friends.

Serve chilled. 375 ml bottles.

Harvest Dates	<i>May 2013</i> (5 separate picks)	Wine Analysis	<i>Alc 13.0%</i> <i>TA 8.0</i> <i>80 g/l residual sugar</i> <i>pH 3.45</i>
Vineyard	<i>Kahu</i>	Winemaking	
Bottling Date	<i>August 2013</i>	<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>	
Cellaring Potential	<i>To 2018</i>		

