

ATA RANGI
· MARTINBOROUGH ·

Summer Rosé

2015

This gorgeous, pale salmon-pink hued Rosé is immediately captivating for its heady medley of aromas and flavours. A delicate rosewater scent floats across deeper notes of dark, ripe mulberries and cranberries. A portion of the juice was barrel-fermented and held on lees for several months, bringing a deliciously mouth-filling creaminess and weight. The finish is long, intense and dry which makes this not only the perfect 'go-to' summer aperitif, but also a great food wine. Hawkes Bay sourced Merlot makes up two-thirds of this 2015 release, with the balance our own Pinot Noir and Syrah free-run juice contributing complexity and finesse.

Vineyards

Merlot from Craggy Range, Hawkes Bay
Syrah from Ata Rangi vineyards
Pinot from Ata Rangi vineyards

Harvest dates 26 March – 7 April

Harvest pH 3.3

Analyses Brix 21.5 – 23.5
TA 6.0 – 7.5 g/l

Bottled September 2015

Wine Analysis

Alc 13.5%
TA 5.7g/l

Winemaking

Fruit crushed and held for 2-8 hours soak to pick up pink-hued colour and delicate fruit flavours. Juice is pressed to stainless tanks, settled, racked and then fermented in tank. The Pinot Noir portion is fermented in barrel.

Cellaring Potential Ideal for current drinking and over 1-2 years from the vintage.

