

ATA RANGI
· MARTINBOROUGH ·

Summer Rosé

2008

Plump, ripe raspberry, strawberry and red currant aromas tumble together in this deliciously fruity, creamy Rosé, which is irresistibly more-ish. Although technically dry, the fruit ripeness and weight suggest a hint of sweetness which is beautifully balanced with the other components in the wine. Made predominantly from Hawkes Bay Merlot at our own winery, it is a beautifully balanced and refreshing lunch-time or late afternoon wine, best served well chilled.

Vineyards

Hawke's Bay & Martinborough

Wine Analysis

Alc 13 %

TA 5.2

pH 3.25

Varieties

Merlot & Pinot

Meunier

Winemaking

Fruit crushed into tank for overnight soak

to pick up pretty pink hued colour and

fruit flavours. Pressed to stainless tanks.

Cold settled, then cool fermented in tank.

Harvest

pH 3.4 – 3.5

Analyses

Brix 23.5

TA 5.6

Bottling Date

August 2008

Cellaring Potential *Ideal for current drinking over the summer months*

