

ATA RANGI
· MARTINBOROUGH ·

Summer Rosé

2009

Crunchy watermelon, sun-baked strawberries and red currant aromas meld together in this irresistibly fruity and beautifully balanced Rosé. Cool fermented and finished in a dry style, this vibrant Summer Rosé has wow-factor fruit intensity and a long, lively finish. Hand-harvested Merlot and a dash of Cabernet from our original old-vine home blocks were blended with Merlot fruit from Hawke's Bay. Thoroughly delicious served well chilled, lunch-time onwards.....

Vineyards

Hawke's Bay & Martinborough

Wine Analysis

Alc 13.5 %

TA 5.7

pH 3.35

Varieties

*Merlot & Cabernet
Sauvignon*

Winemaking

Fruit crushed into tank for overnight soak to pick up pretty pink-hued colour and delicate fruit flavours. Pressed to stainless tanks. Cold settled, then cool fermented in tank.

Harvest

pH 3.3 -3.4

Analyses

Brix 22- 24.5

TA 6-7.5

Bottling Date

August 2009

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

