

ATA RANGI  
· MARTINBOROUGH ·

*Summer Rosé*

2010

Crunchy watermelon, ripe cranberries and plump strawberry aromas and flavours perfectly complement one another to make this refreshingly crisp and beautifully balanced Rosé, well suited to long afternoons on the verandah or for enjoying year-round with any lighter style food. Cool fermented to dryness, the fruit intensity gives a vibrant and fragrant impression of summer berries. Hand-harvested Merlot, Cabernet Sauvignon and Cabernet Franc, all from Martinborough, were blended in almost equal proportions to achieve this very pretty wine. Delicious served well chilled.

**Vineyards**

*Martinborough*

**Wine Analysis**

*Alc 13.5 %*

*TA 5.5*

*pH 3.35*

**Varieties**

*Merlot, Cabernet  
Sauvignon and  
Cabernet Franc*

**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**

*11 August 2010*

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

