

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*

