

ATA RANGI  
· MARTINBOROUGH ·

*Summer Rosé*

2011

Summer fruit aromas of pink grapefruit, watermelon and raspberry combine with a bright, crisp palate to create the perfect summer treat. Merlot is the main variety used with some small parcels of syrah and pinot noir included for high notes. Cool fermented to dryness, the fruit intensity gives a vibrant and fragrant impression of summer berries. Rosé is well suited to long afternoons on the verandah, or for enjoying year-round with any lighter style food. Delicious served well chilled.

**Vineyards**

*Hawkes Bay and Martinborough*

**Wine Analysis**

*Alc 13.5 %*

*TA 6.0*

*pH 3.45*

**Varieties**

*Merlot, Syrah and  
Pinot Noir*

**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, and then cool fermented in tank.*

**Harvest**

*pH 3.3 - 3.4*

**Analyses**

*Brix 22 - 24.5*

*TA 6.0 - 7.5*

**Bottling Date**

*19 September 2011*

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

