

ATA RANGI  
· MARTINBOROUGH ·

*Summer Rosé*

2012

A fresh fruit bouquet of summer watermelon and ripe strawberry/cranberry is enhanced in this delicious Rosé by just the faintest hint of deliciously creamy white chocolate. The predominant variety is Merlot, crushed and soaked overnight before pressing, though small parcels of Syrah and Cabernet were also included for high notes and spice. Cool fermented to dryness, the fruit intensity and bright, crisp palate creates the perfect drop for long summer afternoons on the verandah, or for enjoying year-round with any lighter style food. Serve well chilled.

<b>Vineyards</b> Ata Rangi blocks in Martinborough, harvested 30 April to 7 May.	<b>Wine Analysis</b> Alc 13.5 % TA 6.4 pH 3.45
<b>Varieties</b> Merlot-based with touches of Cabernet Sauvignon and Syrah	<b>Winemaking</b> Fruit crushed into tank for overnight soak to pick up pretty pink-hued colour and delicate fruit flavours. Juice is pressed to stainless tanks, cold settled, racked and then cool- fermented in tank.
<b>Harvest</b> pH 3.3 - 3.4	<b>Cellaring Potential</b> Ideal for current drinking and over 1-2 years from the vintage
<b>Analyses</b> Brix 21.5 – 23.0 TA 6.0 - 7.5	
<b>Bottling Date</b> August 2012	

