

ATA RANGI
· MARTINBOROUGH ·

Kahu
BOTRYTIS RIESLING

2016

Kahu, Maori for our native harrier hawk, inspired the name for the Hensley family's neighbouring vineyard and the luscious dessert wine grown there. This Riesling block is harvested late in the season when morning dew is heavy, encouraging the spread of botrytis. This season's conditions were perfect for botrytis to take a strong hold, battling off any less desirable moulds or fungi. The clean, shrivelled, raisin-like fruit was harvested in three separate picks at 38 to 42 Brix.

Kahu 2016 is simply a knock-out. Intensely rich flavours and aromas of ripe pineapple and crunchy lemon meringue pie vie with hints of lemon verbena and mandarin. Supple and smooth as it flows across the palate, the finish is long and silken. This very limited-production, golden drop of deliciousness is an excellent choice to pair with any rich dessert or a range of after dinner cheeses. The classic combo of blue, a few nuts and a slice of fresh, creamy pear teamed with Kahu makes any meal a memorable occasion. Serve chilled. 375 ml bottles.

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| Harvest Dates | <i>12 May to 31 May</i> (3 separate picks) | Wine Analysis | <i>Alc 12.0 %</i> <i>TA 6.2</i> <i>130 g/l residual sugar</i> <i>pH 3.4</i> |
| Vineyard | <i>Kahu</i> | Winemaking | <i>Whole bunches squashed and then held overnight to rehydrate the raisin like berries. Pressed after 24 hours, the juice is cold settled and cool fermented at 15°C in tank.</i> |
| Bottling Date | <i>August 2016</i> | | |
| Cellaring Potential | <i>To 2025</i> | | |

