

ATA RANGI  
• MARTINBOROUGH •

*Rosé*

2016

Full aromas of sweet summer red fruits meld with a touch of spice from Syrah and the plummy notes of Merlot in this 2016 release. A portion of the blend was held on lees in barrel for several months to enhance texture and develop the deliciously creamy, supple palate that finishes dry and long.

Our very first Rosé, aptly known as 'Summer Rosé' was launched in 1998 with a view to producing a crisp, fruit-expressive dry style, largely intended for enjoying over the summer months. Rosé has grown from strength to strength in the intervening years, and is now seriously considered as an appropriate and versatile choice year-round. This latest offering is an excellent 'go to' food wine, especially with lighter dishes and the increasing focus on vegetarian options. It's also a good choice for spicy food and, of course, shouldn't be forgotten as an all-season, sheer-enjoyment tipple

The new label on this latest release features a subtle screen of one of Ben Master's wallpaper designs, dubbed 'Native'. See [paperhands.co.nz](http://paperhands.co.nz) for more of Ben's work

**Vineyards** Merlot from Craggy Range with Syrah, Pinot Noir, Cabernet Franc from Ata Rangi vineyards

**Harvested** 26 March - 7 April

**Harvest** pH 3.3, Brix 21.5 – 23.5

**Analyses** TA 6.0 – 7.5 g/l

**Bottled** September 2016

**Wine Analysis** Alc 13.5%, TA 5.2g/l, pH 3.29

**Winemaking**

Fruit crushed and held for several hours on skins to enhance colour and flavours. Juice is pressed to tank, settled, racked and fermented in tank. Pinot Noir portion fermented in barrel.

**Cellaring Potential** Ideal for current drinking and over 1-3 years from the vintage.

