

ATA RANGI
· MARTINBOROUGH ·

Kahu

BOTRYTIS RIESLING

2012

Kahu, Maori for our native harrier hawk, inspired the name for Gerald and Juliet Hensley's neighbouring vineyard and the luscious dessert wine grown there. The Riesling block is harvested on four or five separate occasions over about two weeks, the crew selecting only the most shrivelled, raisin-like berries with each visit.

The 2012 Kahu is drop-dead delicious. Luscious lemon-meringue pie with just a drizzle of passionfruit and white nectarine make devilishly enticing aromas and flavours. The tight finish with a residual sugar of 120g/l results in a rich but fresh expression of Ali's favourite wine. Kahu makes a lovely after-dinner drop, wonderful with the classic combination of blue cheese, a few nuts and a slice of fresh, creamy pear. Serve chilled. 375 ml bottles.

Harvest Dates (5 separate picks)	<i>1 – 16 May 2012</i>	Wine Analysis	<i>Alc 12.5%</i> <i>TA 8.9</i> <i>120 g/l residual sugar</i> <i>pH 3.45</i>
Vineyard	<i>Kahu</i>	Winemaking	<i>Whole bunches squeezed in the press for the low yielding juice from shrivelled berries. Juice cold settled and cool fermented at 15°C in tank.</i>
Variety	<i>Riesling</i>		
Bottling Date	<i>22 August 2012</i>		
		Cellaring Potential	<i>To 2018</i>

