

ATA RANGI
· MARTINBOROUGH ·

Kahu

BOTRYTIS RIESLING

2009

Kahu, Maori for Harrier Hawk, inspired the name for Gerald and Juliet Hensley's neighbouring vineyard and the luscious dessert wine grown there. It's impossible not to fall in love with this 'Nectar of the Gods', even though it's made from shrivelled, brown, botrytis-affected, raisin like grapes. We hand pick through the vines several times over a fortnight or more, seeking and selecting only the ugliest bunches – the transformation to Kahu is one of life's little miracles! Ripe nectarine, dried apricots, a whiff of mandarin and lemon honey are all a beautiful foil for the classic Riesling aromas of lime and talc. A juicy acidity and residual sugar of 130g/l results in a rich but fresh expression of Ali's favourite wine! Kahu makes a lovely after-dinner drop, delicious with the classic combination of blue cheese, a few nuts and a slice of fresh, creamy pear. Serve chilled. 375 ml bottles

Harvest Dates (2 separate picks)	<i>24 - 26 April</i>	Wine Analysis	<i>Alc 12.5%</i> <i>TA 8.1</i> <i>130 g/l residual sugar</i> <i>pH 3.32</i>
Vineyard	<i>Kahu, Craighall</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>August 2009</i>		
		Cellaring Potential	<i>To 2020</i>

