

#### Grapes

50% Pinot Noir 35% Merlot 10% Arneis 5% Other

#### Region/Appellation

Hawkes Bay

Alcohol by volume 13.00%

Residual Sugar 4.27 g/l

pH 3.52

Total Acidity 5.89 g/l

Drinking Window 2024 - 2025

# Tasting Guide 1 2 3 4 5 6 7 8 Dry Medium Sweet

Tasting note printed 27/07/2024

# Rosé 2022 6x75cl

#### Winemaker Notes

Strawberry, cranberry and crunchy raspberry are jubilant and excitable. They bounce off the walls with brightness and freshness. Their more serious side advocates a richer, sophisticated and slightly drier personality.

### Vineyard

The Hawkes Bay vineyards for this wine have free draining soils which helps ensure balanced fruit and canopy growth which is essential for ripe flavours.

# Winemaking

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## Vintage

It was a challenging vintage to navigate in Hawkes Bay and Gisborne with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels however the hot summer delivered excellent "flavour ripeness. The aromatic wines look very good, particularly Rose and Albarino.

#### Food match

Grilled and Roasted White Meats

Imbibe on its own or devour along with seared salmon.