



Craggy Range

Rosé



Hawke's Bay 2024

HARVEST DATA

Variety

80% Merlot, 20% Tempranillo

Vintage Detail

A cool, late winter delayed bud break, followed by a mild spring with winds that reduced yields. A warm, dry summer led to extended hang time. It was an iconic season, resulting in a concentrated yet fresh outcome.

Brix

22.9 average

Production Level

25 hl/ha average

Hand Harvested

10%

Winemaking

Whole Bunch

10%

Fermentation Vessel

Closed top stainless steel tanks

Fermentation

Inoculated

Maturation

3 months

Finning

Yes

Filtration

Yes

Bottled

Jul-24

Wine Analysis

Alcohol

13

Residual Sugar

1.3 g/l

pH

3.33

Acidity

5.26 g/l

Tasting Note:

Bright, pale salmon in colour, the aromas lead with notes of floral, ripe melon, and crushed stones—a distinct savoury thread with ripe red berries, pomegranate seeds, and citrus peel. Moreish, it glides across the palate yet is bone dry and finishes with a clean mineral line—a delicious and sophisticated release.

Cellaring: 1-3 years

Food Match: A fresh watermelon and prosciutto summer salad, with a basil oil