

C R A G G Y R A N G E

2025 Rosé

HAWKE'S BAY

Individual parcels farmed in Hawke's Bay vineyards are carefully selected for freshness and balance. Harvested, then gently pressed for careful colour and flavour extraction before a cool fermentation to retain aromatic characters. A vibrant, bone-dry Rosé brimming with wild berries and subtle spice, gliding effortlessly across the palate, offering a refreshing finish with a clean, mineral edge

TASTING NOTE

Pale pink with a hint of salmon. It has layered aromas of melon, strawberries, and cream, complemented by savoury notes of wet stone. The palate is bone-dry but reveals a creaminess in the texture, leading to a moreish, salivating finish.

VINTAGE & WINEMAKING

The 2025 vintage began with a warm, dry spring, encouraging early vine development, before a cooler, more overcast summer slowed ripening and preserved delicate aromatics. A blend of 90% Merlot and 10% Tempranillo, the fruit was harvested across multiple small picks to capture a range of flavour profiles. Berries were destemmed and crushed with minimal skin contact (just 2 hours), followed by a long, cold settling to refine colour and aroma. Fermentation occurred at cool temperatures in stainless steel using cultured yeast, with blocks kept separate until blending shortly after ferment. The wine was bottled in June 2025.



ALCOHOL	13.0
RESIDUAL SUGAR	1.5 g/l
PH	3.33
ACIDITY	5.2 g/l