

## Rosé

HAWKE'S BAY 2023

HARVEST DATA	
VARIETY	100% Merlot
VINTAGE DETAIL	A moderate spring led to an average temperature ripening season defined by several significant rain events. Picking and selection were critical.
BRIX	21 average
PRODUCTION LEVEL	35 hl/ha average
HAND HARVESTED	0%
WINEMAKING	
WHOLE BUNCH	0%
DESTEMMED	100%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
MATURATION	3 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Sep-23
WINE ANALYSIS	
ALCOHOL	12.7
RESIDUAL SUGAR	1.3 g/l
PH	3.38
ACIDITY	6.1 g/l

## TASTING NOTE:

The wine ranges from pale salmon to a rosy hue. Fragrant orange blossom, wild strawberry and fresh lavender all are prominent on the bouquet. The palate is refreshing and moreish, with the sweet berried fruit sitting harmoniously with textural acidity. The finish is long and dry to ensure you constantly seek a second glass.