



Craggy Range

# Rosé



Hawke's Bay 2025

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## HARVEST DATA

VARIETY	90% Merlot, 10% Tempranillo
VINTAGE DETAIL	Warm, dry spring time, followed by a cool, overcast summer.
BRIX	22.5 average
PRODUCTION LEVEL	52 hl/ha average
HAND HARVESTED	10%

## WINEMAKING

WHOLE BUNCH	10%
DESTEMMED	90%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
MATURATION	2 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jun-25

## WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	1.5 g/l
PH	3.33
ACIDITY	5.2 g/l

## TASTING NOTE:

Pale pink in colour with a salmon hue. Layered aromas of melon, strawberries and cream, underpinned by savoury notes of wet stone. The palate is bone-dry yet with a creamy texture and moreish, salivating finish.

**CELLARING:** 1-3 years