



WINE OF NEW ZEALAND

Kahu, Māori for our native harrier hawk, is the inspiration for the name of the Hensley family's neighbouring vineyard and the luscious dessert wine made from there.

2022 was the perfect season for our late harvest botrytised Riesling, with rain fall in late February encouraging the establishment of noble rot. Perfectly raisined from a brilliant spell of dry weather, the fruit was selected over two picks. This resulted in a deep, intense style with acid and residual sugar perfectly balanced.

The nose has intense aromas of baked peach, dried fig and toffee apple. Opening to flavours on the palate of stone fruit, plump muscatel raisins with notes of crème brulée, cardamon and nutmeg. The 2022 Kahu is a concentrated wine with fresh acidity creating harmony with the 190g/I of residual sugar resulting in a long lingering delicious palate. This is an inviting wine that brings together exotic aromas, supple richness while remaining vibrant and energetic.

Aged cheese, Fig and walnut cake would be excellent accompaniments to this gorgeous Riesling. Serve chilled. 375 ml bottles.

Harvest Dates	1 st pick 12 April 2 nd pick 20 April	Wine Analysis	Alc 10.5 % TA 7.2 g/l pH 3.35 RS 195 g/l
Vineyard	Kahu	Winemaking	
Bottling Date	July 2022	Whole bunches foot-trod then held overnight to rehydrate the	
Cellaring Potential	To 2035	raisin-like berries. Pressed after 24 hours, the juice is cold settled and fermented at 15 -18°C in barrel.	