

# ATA RANGI • MARTINBOROUGH •

*Rosé*

2019

Sourced 64% from our Martinborough vineyards and 36% from the Craggy Range vineyard in Gimblett Gravels, Hawkes Bay. A range of fruit has been used this year: 36% Cabernet Sauvignon, 28% Merlot, 16% Pinot Noir, 16% Syrah and 4% Cabernet Franc all combining to make a savoury, complex style. Barrel fermentation, time on lees and indigenous yeasts are all factors that add to the texture and breadth of flavours in this wine.

This year's Rosé has a wonderful array of aromas; watermelon, baked raspberry, fig and melon with a savoury note of pecorino cheese. This is a dry Rosé that on tasting made us all want platters of wild cured meats, hard cheeses and cold smoked salmon!

**Harvested** 26 March – 7 April

**Vineyards** Kahu, Hau Ariki Marae,  
Di Mattina, ARV, Craighall -  
Martinborough  
Craggy Range Vineyard – Hawkes Bay

**Wine Analysis** Alc 13.5%, TA 5.3g/l, pH 3.40

**Winemaking**

Fruit crushed and held for several hours on skins to enhance colour and flavours. Juice is pressed, settled, then fermented in barrels and small stainless-steel tanks.

**Cellaring Potential**

Ideal for current drinking and over 1-3 years from the vintage.

**Bottled** September 2019

