



## HAWKE'S BAY

### ROSÉ 2024

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#### VINEYARD DESCRIPTION

The fruit for this wine was grown in vineyards located in the Tukituki Valley and the Heretaunga plains. The vineyards were specifically chosen for Rosé production due to being warm enough to fully ripen the grapes while also retaining good acidity at harvest. This allows us to pick fully ripened grapes at low sugars in the pursuit of an elegant and dry style Rosé.

#### WINEMAKING

The individual vineyard parcels were pressed immediately upon arrival at the winery, resulting in juice with little colour or tannin. After settling the juice, the fermentation was conducted at low temperatures to capture the vibrant red fruit flavours we seek in our Esk Valley Rosé. The ferment was stopped when almost dry, leaving a small amount of residual sugar to balance the natural acidity.

#### WINEMAKERS COMMENT

This dry style Rosé is widely regarded as New Zealand's premium Rosé and has won many awards since its first vintage in 1991. It is an excellent choice with many foods or as an aperitif. It is a beautiful pale luminescent pink, dry to taste with aromas and flavours of redcurrants, strawberry and fresh picked herbs.

#### FOOD MATCH

Serve chilled and enjoy with salmon, antipasto platters, or a fresh summer salad.

#### IDEAL DRINKING

2024-2027

#### TECHNICAL DETAILS

**VARIETIES:** 88% Merlot, 8% Syrah, 3% Cabernet Franc, 1% Other varieties

**ALCOHOL:** 12.5%

**PH:** 3.36

**TOTAL ACIDITY:** 5.9 g/l

**RESIDUAL SUGAR:** 3.7 g/l

