

ATA RANGI  
• MARTINBOROUGH •

*Rosé*

2017

Sourced from fruit solely from our Martinborough vineyards this year, the 2017 is an enticing mix of strawberry, redcurrant and Pacific Rose apples with a hint of aniseed. A dry Rosé, it is creamily textured with a bright, expressive mid palate and a mineral, chalky finish.

A range of fruit has been used this year: 30% Merlot, 35% Syrah 10% Cabernet Sauvignon, 15% Pinot Noir and 10% Chardonnay for acidity and freshness.

Our very first Rosé, aptly known as 'Summer Rosé' was launched in 1998 with a view to producing a crisp, fruit-expressive dry style, largely intended for enjoying over the summer months. Rosé has grown from strength to strength in the intervening years, and is now considered an appropriate and versatile choice year-round. It's an excellent 'go to' food wine, especially with lighter dishes and the increasing focus on vegetarian options. It's also a match for spicy food and, of course, a sheer-enjoyment tipple on its own.

**Vineyards** Kahu, Hau Ariki Marae,  
Di Mattina, ARV, Craighall

**Harvested** 10 - 19 April

**Harvest** pH 3.1-3.2

**Analyses** Brix 20.5 – 23.1

TA 6.0 – 7.5 g/l

**Bottled** September 2017

**Wine Analysis** Alc 13.5%, TA 5.3g/l, pH 3.26

**Winemaking**

Fruit crushed and held for several hours on skins to enhance colour and flavours. Juice is pressed to tank, settled, racked and fermented in tank. Pinot Noir portion fermented in barrel.

**Cellaring Potential**

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

