

## 2007 HAWKES BAY ROSÉ

### Winemakers Notes

After a few hours skin contact, we bled some juice off from a parcel of Merlot and a parcel of Malbec. Both were from our high performing vineyard on the Red Metals. The two batches were fermented separately and then combined just prior to bottling. Hawkes Bay had a super vintage in 2007 and both lots of fruit were in perfect condition. The final assemblage was very close to a 50:50 split between the two varieties.

### Analysis

**Alc** 13%      **Acid** 5.8 g/L      **Res Sugar** 5 g/L      **pH** 3.24

### Tasting Notes

**Colour:** At bottling this wine was an almost iridescent pink/purple colour (this is the Malbec at work!) With aging, the iridescence will fade slightly.

**Bouquet:** The Merlot component provides lifted strawberry characters and the Malbec adds an exotic, 'wild berry' character.

**Palate:** This wine is full-bodied for a Rosé. It has real richness and weight on the palate. It is soft and round and finishes with a sweet fruit lift.

### Cellaring

As with all Rosés, this wine is best drunk within the first 18 months of its life

### Suggested Wine List Description

A full and fruity style wine. Sweet strawberry and wild berry fruit flavours add richness leading on to a soft and rounded finish

### Awards

**SILVER Medal** - Air NZ Wine Awards 2007

**SILVER Medal** - Bragato Wine Awards 2007

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