



2008 HUAPAI ROSÉ

Winemakers Notes

For the first time ever, we have crafted our Rosé from Huapai fruit. The final assemblage is around 82% Merlot and 18% Malbec. The two components were separately hand harvested and vinified. The summer of 2008 seemed to go on forever in Auckland and the fruit arrived at the winery in wonderful condition. The two parcels were assembled once dry and then the wine was stabilised and bottled while young and fresh.

Analysis

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|------------|-------|-------------|---------|------------------|---------|-----------|------|
| Alc | 13.5% | Acid | 5.9 g/L | Res Sugar | 4.8 g/L | pH | 3.33 |
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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 delicious young, but we believe it has the structure to gain complexity while keeping its freshness over a period of 2 – 4 years.

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

Bronze Medal – Bragato Wine Awards, Aug 2008

Bronze Medal – NZ International Wine Show, Sept 2008