

2016 HUAPAI ROSÉ

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW494A44A767

Winemakers Notes

For the fourth year in a row we have had beautiful growing conditions in our Huapai vineyard (this is a rare treat in Auckland!). Our 2016 Rosé has been assembled from around 80% Malbec and 20% Merlot. We handpicked the Huapai Malbec on March 31st and the Merlot on April 1st. Both parcels were whole bunch pressed. This has allowed us to achieve the lovely pale pink colour we so desired. The wine was tank fermented and then stabilised before bottling in June and July of 2016.

Analysis

Alc	13%	Acid	6.8g/L	Res Sugar	3.5g/L	pH	3.25
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Tasting Notes

Colour: At bottling this wine was a delightful pale pink. At the edge it has a pale purple iridescence. This is from Malbec. We call it the ‘Malbec ring of confidence’.

Bouquet: Clean and fresh and dominated by summer red fruit aromas.

Palate: This wine is full-bodied for a rosé. It has real richness and weight on the palate. It has a refreshingly juicy acid profile and a dry finish.

Cellaring

Rosés are usually best drunk when they are young and fresh. However, experience tells us that our Huapai Rosés age very well.

Suggested Wine List Description

Independent Reviewer’s Comment

Bright pink, lively blend of malbec (80%) and merlot (20%). Fresh watermelon, strawberry and spice flavours, showing excellent vibrancy, delicacy and length.” Michael Cooper, May 2017

Awards

Silver Medal – Air NZ Wine Awards 2016

Four Stars – Winestate May 2017