

2009 HUAPAI ROSÉ

Winemakers Notes

Once again, we have crafted our Rosé from Huapai fruit. The final assemblage is 68% Merlot and 32% Malbec. The two components were separately hand harvested and juice was bled off after a period of skin contact. The parcels were then combined for fermentation. The summer of 2009 seemed to go on forever in Auckland and the fruit arrived at the winery in wonderful condition. The wine was stabilised once dry and then bottled while young and fresh.

Analysis

Alc 13% **Acid** 6.5 g/L **Res Sugar** 5.5 g/L **pH** 3.20

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

Independent Reviewer's Comment

Made from Merlot and Malbec, this is a beautifully flavoured wine displaying ripe strawberry, red plum and floral characters on the nose. The palate is elegant and refreshing with softly textured mouthfeel and a pleasantly dry finish. A lovely easy-drinking rosé with a wide appeal.

Awards

Silver Medal - Bragato Wine Awards August 2010

Four Stars – Cuisine Magazine, Jan 2010