



2010 HUAPAI ROSÉ

Registration Number: SW7E94C66639

Winemakers Notes

Once again, we have crafted our Rosé from Huapai Malbec and Merlot. The summer of 2010 seemed to go on forever in Auckland and the fruit arrived at the winery in wonderful condition. The two parcels were separately hand harvested and crushed to the press to soak overnight. They were pressed the following day and fermented separately. They were combined together at the end of ferment. The final assemblage is 59% Malbec and 41% Merlot. The wine was stabilised once dry and then bottled while young and fresh.

Analysis

Alc	13.5%	Acid	6.8 g/L	Res Sugar	5 g/L	pH	3.30
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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 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 - Bragato Wine Awards August 2010