

Te Awanga

Strawberry Blonde DRY ROSÉ HAWKE'S BAY 2016

VINEYARD

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and the shallow clay soils combine to produce award winning wines of great varietal flavour and finesse.

The autumn weather in 2016 was warm and settled. Our Merlot vines, range from 10 to 18 years old with a combination of rootstocks. The mix of clay, alluvial silts, volcanic ash and gravels make this an interesting and high quality site. The area is proven to produce grapes of great concentration and finesse.

WINERY

The juice for this wine is given around three hours of skin contact to achieve a light Strawberry Blonde colour, before being pressed, settled and fermented in the same way as we normally make our white wines. The wine was aged on lees for a few months to increase the palate richness and balance. It was then lightly filtered and bottled, ready for summer 2017.

TASTE

This dry style of Rosé is made to be enjoyed day or night, with food or without....All things to all people! Aromas of strawberry and red fruits predominate with a hint of spice. The wine is full bodied with excellent acidity and freshness. Serve chilled.

Alc: 13.5% Std drinks: 8.0

Allergens: Contains Sulphites. Traditional fining using milk products, traces may remain.



