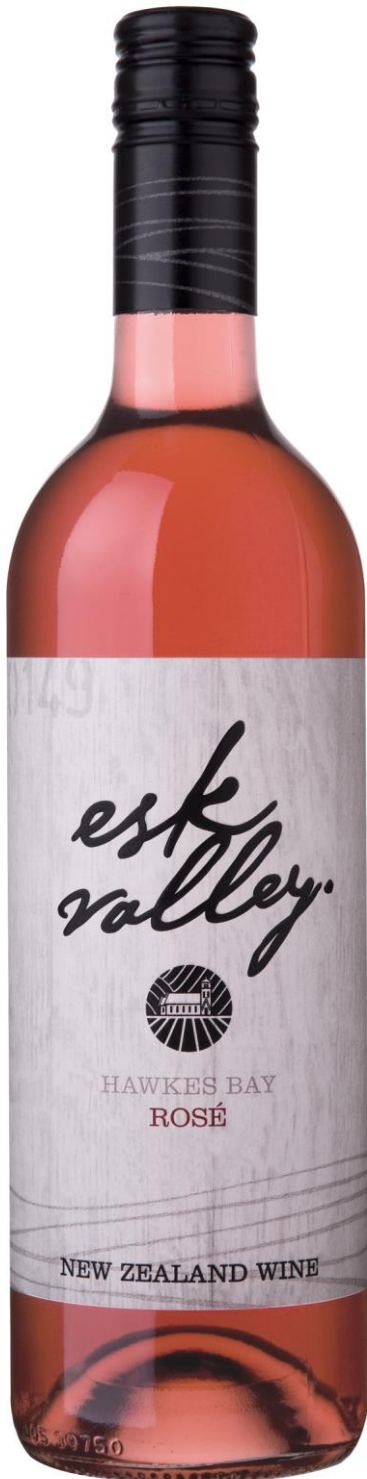


# esk valley.



## ESK VALLEY HAWKES BAY ROSÉ 2015

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### VINEYARD DESCRIPTION

This wine is produced from two inland Hawkes Bay Merlot vineyards, each selected for its ability to produce a full flavoured and elegant Rosé.

The vines are grown in stony soils and managed intensively with both shoot and bunch thinning allowing us to pick full flavoured grapes at low sugars in our pursuit of a lower alcohol dry style Rosé.

### WINEMAKING

The individual vineyard parcels were pressed immediately upon arrival at the winery resulting in juice with little colour or tannin pick up. After settling fermentation was conducted at cool temperatures as per a white wine in an effort to retain the vibrant red fruit flavours we seek in our Esk Valley Rosé. The ferment was stopped when almost dry, leaving a small quantity of residual sugar to balance the crisp natural acidity of this cool climate wine. Filtered soon after fermentation, the wine was then bottled to capture the essence of the 2015 harvest.

### WINEMAKER'S COMMENT

This dry style Rosé is widely regarded as New Zealand's premium Rosé, having won many awards over the years since its first vintage in 1991. It is excellent with most foods or as an apéritif. Aromas of strawberries and red fruits predominate while a hint of spice adds complexity. The wine is full flavoured, elegant and delicious reflecting the excellent 2015 Hawkes Bay harvest.

### FOOD MATCH

This is a very versatile wine. Serve chilled and enjoy with salmon, smoked fish and meats, pork or white meat dishes. Great also as an apéritif.

### TECHNICAL DETAILS

Region: Hawkes Bay

Variety: Merlot,

Alcohol: 12.0%

pH: 3.25

Total acidity: 5.85g/L

Residual sugar: 4.0g/L

Barcode: 9414416507373