



### Viticulture:

Hawke's Bay lies on the East Coast of the North Island of New Zealand. The region enjoys dry summers with moderate, cool nights. This wine reflects a single vineyard, certified organic Rosé grown from Merlot in the Bridge Pa sub-region of Hawke's Bay. This appellation enjoys long, strong sunlight hours and heat throughout the growing season. However the soils are rich in iron, silt and loam resulting in more approachable wines, particularly in their youth, making this a great region for Rosé. The 2021-22 season was a relatively warm with above average rainfall in the spring. Crop loads and options on the vine were also above average. The growing season was fine until a cold spell in February followed by some rainfall throughout March and April. However, these grapes were harvested well before any issues could developed in vineyard, to create a crisp Rosé wine.

### Vinification:

The fruit was picked over 3 days in late March then de-stemmed and crushed. The juice was settled and fermented in stainless steel tanks using organic nutrient and a certified organic yeast strain, assisting with the long, cool fermentation. This helped maintain great aromatics and a freshness in the wine. The wine was then cold settled and stabilized before bottling under screw-cap to maintain the bright fruit and aromatics gained from the young New Zealand soils and phenomenal UV light.

### Tasting Notes:

Made from organically grown merlot, this is a winner for afternoons in the sun with aromas of orange blossom, crushed wild thyme, and ripe berries. A seamless transition to the palate with a slightly chalky texture, the tang of a fresh raspberry, and a long mineral finish. You can't go wrong with this moreish number.

