

ATA RANGI  
• M A R T I N B O R O U G H •

*Kahu*

DRY RIESLING

2024

WINE OF NEW ZEALAND

Kahu, Māori for our native harrier hawk, is the inspiration for the name of the Hensley family's vineyard, one of our longstanding sites. This is the first vintage we have made a dry Riesling from this vineyard. The late Gerald Hensley's passion lay with dry wines, so it is only fitting to honour his memory with a dry style rather than the luscious dessert wine normally produced from this vineyard. 2024 was a magnificent vintage, the best we have seen in the last 30 years, a long dry autumn with cool nights gave us clean pristine fruit, with purity of aroma and wonderful acidity.

A wonderful, joyful, aromatic nose of orange blossom, daphne, nougat, and ripe fig sap. Flavours of cut apple and talcum powder roll through the palate. With a wonderful balance of weight and acidity, this dry Riesling carries itself with poise and precision.

<b>Harvest Dates</b>	<i>26 March</i>	<b>Wine Analysis</b>	<i>Alc 12.0% TA 7.5/l pH 3.05 RS 0.5g/l</i>
<b>Vineyard</b>	<i>Kahu</i>	<b>Winemaking</b>	
<b>Bottling Date</b>	<i>February 2025</i>	<i>Pristine clean bunches were whole bunch pressed, and juice settled and racked to tank and barrel. The un-inoculated juice took 2 weeks to slowly ferment to dryness. The wine then sat on full lees for 10 months prior to bottling.</i>	
<b>Cellaring Potential</b>	<i>To 2040</i>		