

Swift



2024 Bridge Pa Triangle ROSÉ

This Rosé is inspired from a combination of techniques learned from working, drinking and traveling around the world. It is a new fun take on Hawkes Bay Rosé. Mindfully made and mindfully grown. Partnering with responsible growers and using low intervention winemaking, for maximum expression of place.

Vineyard and Winemaking:

These Cabernet Franc grapes are sourced from Abbey Estate in the Bridge Pa region, Hawkes Bay. Working with this vineyard for years now, we understand it is a warm site, yet cools down at night, making for great concentration of flavours. It has a higher potassium content in the soil, naturally making lower acid, fruit driven styles of wine. Machine picked in mid-March, the grapes were lightly pressed straight away to minimize colour extraction. The wine was fermented cool in tank to dryness and kept on its lees for 4 months. Weekly stirring added mouthfeel and texture to balance the mouth-watering acidity. Small amounts of SO₂ were added when required.

Analysis:

pH: 3.24
TA: 6.64g/L
RS: 1.4g/L
ALC/VOL: 12

Tasting Notes:

A Cabernet Franc Rosé featuring delicate aromas of red berries, savoury complexity, sea mist and a hint of perfume, the palate is bone dry (no residual sugar) with a crunchy textural drive and salivating acidity.

