

ROSÉ
2026**Single Estate - Brige Pa - Hawkes Bay - Certified Organic - Vegan friendly**

Our Stone Paddock Rosé is pale salmon in colour with lifted aromas of rose petal, summer berries and subtle musky florals, creating a bright and complex bouquet. The palate is dry and well-balanced, with fresh red berry flavours and fine, supple tannins providing texture and palate weight. Bright natural acidity gives the wine freshness and length, finishing clean and crisp.

VINEYARD \

Grapes for this Rosé were sourced from different parts of our Bridge Pa Triangle vineyards. Harvested at optimum ripeness, Merlot and a small amount of Cabernet Franc varieties were used to make this Rosé. Spur pruning and excellent fruit exposure produced clean, ripe fruit with great concentration.

WINEMAKING \

Destemmed grapes were gently pressed after a short period of soaking, then fermented warm to add complex aromatics and body to the wine.

The wine was then stirred in tank several times to get a balanced texture before being filtered and bottled with minimal sulphites.

BEST DRINKING \

Drink from now until 2028, Rose is best enjoyed young and fresh.

BLEND \

Merlot 90%
Cabernet Franc 10%

TECH \

Alcohol 13% alc

FOOD MATCH \

Grilled prawns with lemon and herbs
Nectarine and heirloom tomato salad
with burrata
Seared salmon with roasted fennel

