

ATA RANGI
• MARTINBOROUGH •

Kahu

BOTRYTIS RIESLING
2026

WINE OF NEW ZEALAND

Kahu, the Māori name for New Zealand's native harrier hawk, inspired both the Hensley family's neighbouring vineyard and the luscious dessert wine made from its fruit.

2026 was the perfect season for our late-harvest botrytised Riesling. Botrytis was slow to establish in the block, allowing the Riesling to develop full flavour before the berries underwent the magical transformation that can only be achieved in certain years.

The botrytis-affected berries slowly shrivelled and concentrated before being carefully selected in two vineyard passes, resulting in a deep, intense style with bright acidity and residual sugar in perfect balance.

The nose is intensely aromatic, with poached quince, ripe pear and lemon curd, followed by bright notes of peach and dried apricot that carry through to the palate. Delicate hints of winter daphne and orange blossom add a lifted floral perfume. Concentrated and delicious, the 2026 Kahu balances 233 g/l of residual sugar with fresh acidity, creating a long, intense finish. With only 330 litres produced, this is a very special wine.

Aged cheese, fig and walnut cake would be excellent accompaniments to this gorgeous Riesling. Serve slightly chilled. 375 ml bottles.

Harvest Dates	<i>1st pick 15 April 2nd pick 7 May</i>	Wine Analysis	<i>Alc 9.5 % TA 8.2 g/l pH 3.38 RS 233 g/l</i>
Vineyard	<i>Kahu - Riesling</i>	Winemaking	
Bottling Date	<i>August 2026</i>	<i>Whole bunches foot-trod then held overnight to rehydrate the raisin-like berries. Pressed after 24 hours, the juice is cold settled and fermented at 15 -18°C in tank. 330 litres produced.</i>	
Cellaring Potential	<i>To 2046</i>		