CRAGGY RANGE

Rosé

HAWKE'S BAY 2024

HARVEST DATA

VARIETY	80% Merlot, 20% Tempranillo
VINTAGE DETAIL	A cool, late winter delayed bud break, followed by a mild spring with winds that reduced yields. A warm, dry summer led to extended hang time. It was an iconic season, resulting in a concentrated yet fresh outcome.
BRIX	22.9 average
PRODUCTION LEVEL	25 hl/ha average
HAND HARVESTED	10%

WINEMAKING

WHOLE BUNCH	10%
FERMENTATION VESSEL	Closed top stainless steel tanks
FERMENTATION	Inoculated
MATURATION	3 months
FINING	Yes
FILTRATION	Yes
BOTTLED	Jul-24

WINE ANALYSIS

ALCOHOL	13
RESIDUAL SUGAR	1.3 g/l
PH	3.33
ACIDITY	5.26 g/l

TASTING NOTE:

Bright, pale salmon in colour, the aromas lead with notes of floral, ripe melon, and crushed stones—a distinct savoury thread with ripe red berries, pomegranate seeds, and citrus peel. Moreish, it glides across the palate yet is bone dry and finishes with a clean mineral line—a delicious and sophisticated release.

CELLARING: 1-3 years

FOOD MATCH: A fresh watermelon and prosciutto summer salad, with fresh basil