



ROSÉ

HAWKE'S BAY

2025

VINTAGE OVERVIEW

The 2025 harvest in Hawke's Bay was one to remember. A warm, dry spring set the stage with excellent flowering and an early start to the growing season. While summer brought cooler conditions, the fruit developed beautifully, leading to one of the earliest harvests we've seen. The quality of the grapes has been outstanding - vibrant, balanced, and full of character.

KEY VINEYARDS

Our 2025 Rosé is made from a blend of Merlot, Syrah, and Malbec grapes grown in select vineyards in the Bridge Pa Triangle sub-region of Hawke's Bay.

WINEMAKING

The grapes were processed with minimal pressing on skins to give just a touch of colour. A temperature controlled fermentation with selected yeast strains helped to preserve the aromatics.

TECHNICAL DATA

Alcohol: 12%

pH: 3.46

Acidity: 6.82g/L

Residual Sugar: 3.8g/L

TASTING NOTES

Elegant, vibrant and bursting with luscious aromas of wild strawberry, watermelon and delicate florals. The palate is bright and refreshing, offering juicy red berry flavours, crisp acidity and a whisper of spice. Textured and refreshingly dry, it has a lingering moreish dry finish that will leave you wanting more.

FOOD MATCH

Perfect alongside grilled salmon, summer salads with feta and pomegranate, or platters with prosciutto and olives. Its bright acidity and savoury edge also make it a natural partner for spicy Asian dishes or Mediterranean-inspired cuisine.

