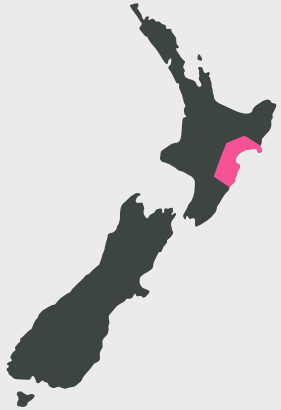
ROSÉ

HAWKE'S BAY
2026



VINTAGE OVERVIEW
The 2026 harvest in Hawke's Bay was one to remember, with our earliest harvest start on record. A consistently warm summer and dry weather in the lead up to harvest meant the fruit developed beautifully and was able to be picked at the optimum time. The quality of the grapes has been outstanding - vibrant, finely balanced, and full of character.

KEY VINEYARDS
Our 2026 Rosé is made from a blend of Merlot and Malbec grapes grown in select vineyards in the Bridge Pa Triangle and Woodthorpe sub-regions of Hawke's Bay.

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

TECHNICAL DATA
Alcohol: 12%
pH: 3.45
Acidity: 5.2g/L
Residual Sugar: 3.53g/L

TASTING NOTES
Pale pink with a lively, vibrant hue. The nose is soft and inviting, with fresh strawberry taking centre stage and a hint of red currant adding a little intrigue. On the palate it's crisp and medium-weight with a refreshing brightness that carries through to a clean, lingering finish.

FOOD MATCH
Perfect alongside grilled salmon, 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.

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