



WAIHEKE ISLAND ROSE 2010

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's Waiheke Island vineyards are accredited SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Neill Culley
VARIETY	88% Merlot, 12% Malbec
VINTAGE	2010
REGION	Waiheke Island
VINEYARDS	Edwards Vineyard
ALCOHOL	13.5%
SWEETNESS	Dry (3.5 g/l)
FERMENTATION/AGING	Stainless steel tank
CELLARING POTENTIAL	Best enjoyed upon release and over the next 2 years.

TASTING NOTE

An off dry, vibrant Rose with ripe cherry, strawberry and cream flavours and a hint of spice. When served lightly chilled, this is the perfect wine for a long lunch which stretches into the late afternoon.

FOOD MATCH

Cable Bay Head Chef William Thorpe suggests serving this wine with a light salad or snacks on the deck.

VINEYARDS

The grapes were grown directly across the road from the winery at the Western end of Waiheke Island. The Edwards Vineyard features a sun-drenched North-facing slope and clay soils, perfect for ripening fragrant, juicy Merlot and Malbec grapes.

WINEMAKING

The hand-picked grapes were immediately crushed upon arrival at the winery, and cold-soaked for 12 hours, before being pressed. The resulting pink juice was cool fermented using a neutral yeast to preserve the pure fruit aromas. After a long, cool fermentation, the wine was allowed to rest in tank for 3 months prior to bottling.