

CABLE BAY ROSÉ 2013

Waiheke Island

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 vineyards are accredited with SWNZ (Sustainable Winegrowing New Zealand).



WINEMAKERS	Neill Culley and Chloe Parkinson
VARIETIES	72% Merlot, 28% Malbec
VINTAGE	2013
REGION	Waiheke Island
ALCOHOL	13.5%
SWEETNESS	Dry
FERMENTATION/AGING	Cool fermentation in stainless steel tanks.
CELLARING POTENTIAL	Best enjoyed upon release and over the next 2 years.

TASTING NOTE

This wine is focused and long with lovely balance. Alpine Strawberries, Oregano Brioche and Fresh Cream aromas burst from the glass. The palate is an appealing combination of poached rhubarb and spicy pears, complemented by a lovely creamy texture.

FOOD MATCH

Spanish style tapas served in the sun, followed, perhaps, by our Head Chef's enticing dessert of rosé poached rhubarb, violet ice-cream and white chocolate parfait.

VINEYARDS

The grapes for this wine are grown at the western end of Waiheke Island. The northern facing slopes are blanketed by iron and manganese rich clay, atop an ancient bedrock of Jurassic sandstones and mudstones. The clay soils provide wonderful structure and texture in Merlot and Malbec varieties; attributes which are beautifully expressed in this Rosé.

WINEMAKING

The hand picked grapes were de-stemmed and crushed upon arrival to the winery, where the berries were then cold soaked for 11 hours to extract some lovely colour from the skins. After this maceration, the must was pressed and the clear pink juice was fermented using a neutral yeast to ensure the fruit purity was upheld and expressed. After a cool fermentation the wine was allowed to rest for 4 months in stainless steel tanks before bottling.