

CABLE BAY ROSÉ 2015

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).



WINEMAKER	Chloe Parkinson
VARIETIES	70% Merlot, 30% Malbec
VINTAGE	2015
FERMENT NAME	Elle
REGION	Waiheke Island
ALCOHOL	13.0%
SWEETNESS	Bone dry
FERMENTATION/AGING	Cool fermentation in stainless steel tanks.
CELLARING POTENTIAL	Best enjoyed upon release and over the next 2 years.

TASTING NOTE

An elegant Rosé with evocative flavour and lovely balance. Fresh blackcurrant, rosewater, rhubarb and rosemary flower characters fill this wine with depth and attractiveness. The palate has delicious texture, creamy mid-palate weight and great persistence, with a long, dry finish.

FOOD MATCH

Beetroot and goats curd dip with warm flatbread.

VINEYARDS

The Merlot and Malbec grapes for this wine are grown at the western end of Waiheke Island. The vineyards are planted on steep slopes, 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 the resulting wine; 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 four hours to extract some lovely colour from the skins. After this maceration, the must was pressed and the clear pink juice was fermented using neutral yeast to ensure the fruit purity was upheld and expressed. After a cool fermentation, the wine was allowed to rest for 5 months in stainless steel tanks before bottling, with no fining and minimal filtration.