



CABLE BAY ROSÉ 2016

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 Somerset
VARIETIES	100% Merlot
VINTAGE	2016
FERMENT NAME	Pink Floyd
REGION	Waiheke Island
ALCOHOL	11.5%
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 strawberry, rose petal, peach and cardamom aromas lightly mingle on the nose. The palate is bone dry, with almost a chalky texture, supported by juicy plum and pink grapefruit flavours. This wine is light bodied and low in alcohol. It has lovely structure, with a long, dry finish. She was called Pink Floyd, as she is the coming together of light, vigour and progression with an edge of alternativeness.

FOOD MATCH

Beetroot and goats curd dip with warm flatbread.

VINEYARDS

The Merlot 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 an hour 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.