



## Huia Rosé 2010

**Residual Sugar:** 4.7g/l  
**TA:** 4.88g/l  
**pH:** 3.62  
**Alcohol:** 13.8%

### **Background:**

The 2010 Huia Rosé is made from fully ripe Merlot and Malbec grapes sourced from the Brancott Valley and a handful of Pinot Noir from the West Coast Road region. The grape ratio is 90% Merlot, 8% Malbec and 2% Pinot Noir.

### **Winemaking:**

Our goal with this wine was to have a little skin contact with the fully ripe grapes to give a delicate salmon colour to the Rosé. However two puncheon barrels of Pinot Noir were blended in to enrich the colour and firm up the wines structure. Wild yeasts were used for fermentation along with a short time in older neutral French oak. We aimed for a savoury and fruity palate structure with some complexity from the lees characters.

### **Tasting Note:**

Aromas of strawberry, raspberry and plum are lifted on the nose. Strawberry, mulberry and blackberry flavours combine with spice on the palate. This wine shows real savoury depth, length and weight balanced with fine acidity. This Rosé can be served lightly chilled. It is excellent as an aperitif or for al fresco dining.

### **Food Matches:**

Huia Rosé is delicious with: Caesar Salad, chicken salad, thai salads, satay in peanut sauce, paella, pasta dishes like spaghetti carbonara, parmigiano and mature cheddar cheeses.

