



FALCONHEAD

Hawkes Bay Rosé

2013



Light pink in colour. Aromas of pear, rose water and strawberry. The palate is light with a gentle acidity and a clean candied fruit finish.

Winemaking:

This wine was made using a combination of the short macerated red grapes such as Cabernet Franc, and aromatic whites varieties such as Sauvignon Blanc, Gewurztraminer and Riesling.

Short maceration means that the red grapes were held in vats on skins for a short time, in this case 48 hours.

This gives the wine colour without the extraction of drying tannins. It is not a good technique for premium red wine but is great for a rose style.

The addition of the white varieties provided differing elements to the blend, with Sauvignon Blanc providing tropical fruitiness, Gewurztraminer floral lift and sweetness and Riesling for acidic length, line and sweetness. This wine is a great accompaniment to an antipasto plate.

Region: Hawkes Bay

Vintage: 2013

Alcohol: 13.0%

Standard Drinks: 7.7

