



## 2023 GIFT OF GAB ROSÉ

**Grape:** Syrah

**Clones:** Mass Selection (thin skinned and super tasty)

**Region:** Bridge Pā Triangle, Hawke's Bay, Aotearoa New Zealand

**Soil:** Sandy loam over "red metal" gravels left behind by the meandering Ngaruroro River

**Viticulture:** Farmed using organic practices

**Vintage:** Cooler and wetter than usual, resulting in delayed maturity. But that meant the grapes didn't mind when storm Gabrielle came thru in Feb 🧑🏻🧑🏻 So, we'll take it!

**Picked:** 9th April 2023

**Fermentation:** Wild yeast partied their hearts out in a stainless steel tank

**Skin contact:** Spent 6 hours on skins prior to draining off free-run juice (saignée method)

**Malolactic:** Nope!

**Residual sugar:** Zero.Zero grams/liter

**Alcohol:** 11%

**Ageing:** Old as f\*ck French oak barrels with lees stirring for 9 months

**Fining:** Lightly fined with bentonite clay for stability

**Filtration:** Nice and gentle, and she still a lil' cloudy

**Bottled:** 8th February 2023

**Closure:** Screw Cap

**Bottle weight:** 417 grams

**Bottles made:** 516 (we'll make more next year, we promise!)

**Notes:** Vegan friendly. Black woman owned. Sustainably minded.

**Accolades:** Our wine friends Bob and Tom think rosé is bland and boring, but they **really** enjoyed this

**Diana says:** Serve in a standard white wine glass or whatever you've got handy – nothing fancy needed here. It's crisp, refreshing, and bone dry, with notes of watermelon, cherry blossom, and blood orange. There's good texture here, and the mouth feel is silky with a long finish. I like to start with it fridge-cold and then let it evolve in the glass and bottle as it warms up. But drink it however you like!