

# GREYROCK



## GREYROCK CABERNET FRANC ROSÉ 2012

Region	Hawke's Bay
Varieties	Cabernet Franc
Alcohol:	12%
pH:	3.38
TA:	6.2g/L
Residual Sugar:	3.3g/L
Bottle Barcode:	9421003814400
Case Barcode:	942100381 (12 bottle case)

### Vineyards

Cabernet Franc is sourced from Greyrock's Hawke's Bay vineyards with a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide depth and complexity of flavour in the wines.

### Winemaking Notes

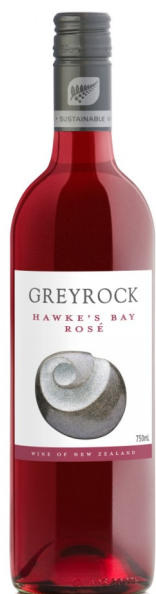
Greyrock's Cabernet Franc Rosé was crushed and held at cold temperatures. The fruit was then pressed after two to three days to obtain the optimum colour, tannin and flavor profiles. The juice was cool fermented in stainless steel tanks. The wine is an aromatic fruit driven style, with light tannins and low acidity from very ripe grapes.

### Tasting Notes

Bright ruby colour with aromas of raspberry and brambles, a fresh, mouth-filling palate and a soft, satisfying finish. A great good wine at any time of year. Drink it young and lightly chilled. Recommended serving temperature 8-10°C.

### Food Match

Seafood and Mediterranean cuisine, or drink as an aperitif with friends.



## GREYROCK

HAWKE'S BAY  
ROSÉ



750ml

WINE OF NEW ZEALAND

### GREYROCK

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