

# KA TAHI

## SPRING FOOD MATCHES

### Ka Tahi Sparkling Sauvignon Blanc

**Bright • Zesty • Refreshing**

A lively, bubbly twist on a Hawke's Bay classic. Full of citrus, passionfruit and crisp green apple.

**Try it with:** Fresh prawns with lemon & aioli; crispy fish tacos with slaw; summer fruit salad with mint; soft cheese & crackers platter.

*A crowd-pleaser for picnics, brunches or celebrating.*

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### Ka Tahi Sauvignon Blanc

**Citrus • Fruity • Vibrant**

Crisp and refreshing with notes of green apple, lime and jasmine.

**Try it with:** Fish and chips with lemon; asparagus, feta & mint salad; grilled chicken skewers; avocado toast with chilli flakes.

*Perfect for sunny days, seafood, and fresh greens — a true taste of NZ spring.*

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### Ka Tahi Pinot Gris

**Juicy • Smooth • Fragrant**

Soft pear and stone-fruit flavours with a hint of spice — easy drinking and food-friendly.

**Try it with:** Pork chops with apple slaw; Thai chicken salad with lime and coriander; creamy pasta with peas or mushrooms; roast veggie frittata.

*A great match for casual lunches, shared platters or mid-week dinners.*

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### Ka Tahi Chardonnay

**Balanced • Creamy • Elegant**

Ripe stone fruit with a gentle touch of oak and butter. Smooth and refreshing, with a creamy finish.

**Try it with:** Roast chicken with herbs and garlic; NZ Green-Lipped mussels; grilled corn with butter and parmesan; creamy potato salad; roast kumara and pumpkin.

*Rich yet refreshing — perfect for Kiwi comfort food with a spring twist.*

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### Ka Tahi Pinot Noir

**Soft • Silky • Fruity**

Elegant red fruit flavours of cherry and plum with a hint of spice.

**Try it with:** BBQ lamb kebabs with rosemary; mushroom risotto; chicken and cranberry pizza; roast beetroot and feta salad.

*Light enough for lunch, smooth enough for dinner — the red that goes with (almost) everything.*

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### Ka Tahi Rosé

#### Fresh • Fruity • Playful

Delicate strawberry and red berry flavours with a crisp, refreshing finish. Perfect for spring.

**Try it with:** Summer salads with goat cheese and fresh berries; Chicken or prawn wraps; Light pasta dishes with spring vegetables; BBQ lamb skewers or sausages.

*Bright and easy-drinking, the perfect spring sip for casual lunches, picnics, or a sunny afternoon.*

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### Ka Tahi Syrah

#### Juicy • Spicy • Smooth

Dark berries, cracked pepper and gentle spice. Classic Hawke's Bay Syrah character.

**Try it with:** BBQ lamb chops or burgers; venison sausages with relish; chargrilled veggies; peppery steak sandwich.

*A BBQ favourite — full of flavour yet silky enough for easy drinking.*

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### Ka Tahi Merlot Malbec

#### Smooth • Ripe • Well-Rounded

Soft, juicy plum and dark berry flavours with a hint of spice and gentle tannins. A rich yet easy-drinking red that shows Hawke's Bay warmth and balance.

**Try it with:** BBQ beef burgers with caramelised onions; roast lamb with mint and garlic; grilled portobello mushrooms with feta; hard cheeses like aged cheddar or gouda.

*A smooth, crowd-pleasing red that's perfect for cooler spring evenings, backyard BBQs, or relaxed Sunday roasts.*

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## Spring Sharing Ideas

**Picnic:** smoked fish, asparagus salad, fresh bread & Ka Tahi Sauvignon Blanc.

**BBQ:** start with Sparkling Sauvignon Blanc, move to Pinot Gris for salads, and Syrah for the grill.

**Dinner:** roast chicken & Chardonnay, or lamb & Pinot Noir.