

## **ROSÉ 2018**



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. Cool spring weather delayed bud break, but higher rainfall through October and November kept vine development on track. Southeaster winds picked up during flowering with varying impacts. December and January were warmer than 2017 and harvest started later. Defined by small berries, low yields and big concentration, 2018 produced great, elegant wines with full ripeness.

**COMPONENTS** 

WINE DESCRIPTION

SERVING SUGGESTION

> CELLARING POTENTIAL

> > WINE ANALYSIS

30% Shiraz, 30% Mourvèdre, 25% Cinsaut, 15% Cabernet Sauvignon

This salmon pink wine shows prominent aromas of strawberries, Turkish delight and sweet melon. Hints of grapefruit, minerality and a touch of lime are carried through on the palate along with a seductively fresh and persistent finish.

This wine can be enjoyed at any occasion, on its own or with meat casseroles, pasta dishes with a tomato-based sauce, stews and meaty pizzas.

Enjoy this wine while it is young. It can however, be cellared for up to 18 months from vintage.

Alcohol: 12.74 % v/v

pH: 3.17

Total acidity: 5.90 g/l Residual sugar: 2.7 g/l