



Cinsault Rosé 2023

Wine of Origin:
Coastal region

Viticulture:
100% Cinsault grapes were used to create this Rose. The grapes were harvested from old parcels of vineyards in the Stellenbosch and Perdeberg areas. With efficient suckering and the removal of excess bunches, only the strongest shoots were left bearing grapes to facilitate optimum ripening. The grapes were harvested at the perfect time to ensure a delicate balance of ripe flavours and fresh acidity is achieved.

Vinification:
After crushing the grapes were left on the skins for 2 hours to extract the desired colour and flavours before the free run juice was drained and transferred for fermentation. The juice was fermented at 13 degrees Celsius in stainless steel tanks. After fermentation was completed, the wine was aged on the lees for two months before bottling.

Winemaker's Note:
The wine has a pale pink colour and a beautiful bouquet of peach blossoms and watermelon on the nose and palate supported by a crisp citrus finish..This is a vibrant wine to be enjoyed with friends and good food in the sun and will pair well with delicate seafood dishes such as prawns and grilled calamari.

