



### ROSÉ 2023

### Vegan Friendly

<b>Wine Composition:</b>	Chenin Blanc ; Petit Sirah
<b>Wine of Origin:</b>	Western Cape
<b>Bottling Date:</b>	19 July 2023
<b>Packaging:</b>	Cases x 6, 750ml glass bottle

### The Vineyard/ Terroir:

This single vineyard Shiraz is rooted in Tukulu soils, which are derived from ancient, decomposed granite. The vineyard is situated in a deep valley with limited sunlight, and together with the cool valley climate it has a long ripening period which ensures the even ripening of the berries with a naturally crisp acidity

### Vinification:

Harvesting was done by hand when grapes reached the desired sugar content. The Chenin Blanc grapes were whole-bunch pressed and the juice settled over night. Fermentation lasted seventeen days in a stainless-steel tank after which it was kept on the fine lees for four weeks. The Petit Sirah were traditionally fermented for nine days, pressed into stainless steel tanks with no wood contact to have a fresher style with clean fruit

### Wine description:

<b>Colour:</b>	Pale blush
<b>Aroma:</b>	Grapefruit; White stone fruit with lingering strawberries
<b>Palate:</b>	A balance between peaches, pear and grapefruit with a lively acidity

### Analyses:

Alc: 13% ; RS: 4.8 g/ℓ ; TA: 6.14 g/ℓ ; pH: 3.36