



## Petit Rosé

Vintage	:	2018
Grape Varieties	:	Grenache/Viognier
Region	:	Western Cape
Soil	:	Sandy/Decomposed Granite
Age of vines	:	10 – 12 years
Altitude	:	100m
Yield	:	9 - 10 tons per hectare
Aspect	:	East-West Facing
Analysis	:	Alc 12.5% by vol
		TA 5.4 g/l
		RS 3.0 g/l
		pH 3.19

This very elegant Rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish.

The fruit is hand harvested as if to produce a white wine with high natural acidity, hence no added acid in the cellar. Crushed and pressed, leaving the skins soaking for an hour or two. This infuses the delicate copper salmon colour unique for Grenache and a cold fermentation in stainless tanks ensures an elegant wine.

Should last approx half an hour with the cap off and then reach for the next bottle!

Serve with all light summertime meals.

### **Accolades:**

***Petit Rosé 2017***

Rosé Rocks 2017 – Gold