

Jean Roi Cap Provincial Rosé

VINTAGE: 2017

VARIETAL: Cinsaut (64%), Grenache (34%), Shiraz (2%)

AVERAGE TEMPERATURE: 17.7°C

AVERAGE RAINFALL: 535.2mm

HARVEST BEGAN: 02/02/2017

HARVEST ENDED: 20/02/2017

IN THE VINEYARD: The Jean Roi Rosé is a blend of grapes from the coastal region, with Cinsaut from our Riebeeksrivier farm making up the bulk of the blend.

VINTAGE NOTES: Although the drought persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids.

WINEMAKING: This premium rosé is made in the same dry style as the rosés found in Provence. Grapes were hand-picked in February and transported to the cellar in refrigerated trucks. Upon arrival at the cellar, great care was taken to minimise the degree of colour extraction from the grapes through gentle pressing, before settling and fermentation in stainless steel tanks using selected yeast cultures. The wine was blended and kept on the fine lees for 9 months before being bottled in January.

TASTING NOTES: Pale blush-pink hue – partridge eye.

Gentle fruity nose with stone fruit (nectarine and white peach), overlaid with a delicate white blossom note. The same flavours can be found on the palate: appealingly vibrant and fresh nectarine, peach and apricot. Delightful succulence with some soft red berry flavours apparent too. The wine is well structured with a fleshy mid-palate and long, rewarding aftertaste of lemon zest and a touch of lees. With its palate weight and mouthfeel, along with its vivid fruitiness, this is a good food wine.

