

FONDÉE 1694

Jean Roi Cap Provincial Rosé

VINTAGE: 2023

AVERAGE TEMP: 17.4°C

RAINFALL: 763.7mm

HARVESTING BEGAN: 13 February 2023

HARVESTING ENDED: 28 February 2023

ORIGIN OF FRUIT: Swartland

SOIL TYPE: Shale and decomposed shale with clay sub-soil

YIELD: 8.9tons/ha

BLEND: Grenache (59%) Mourvedre (17%) Cinsault (13%) Shiraz (11%)

VINTAGE NOTES: A warm and dry winter preceded the 2023 harvest, with fairly even budding occurring slightly earlier than the previous year. The warm conditions continued throughout the growing season, which eventually led to an overall lighter crop in most regions. Heavy rains early in December brought great relief, and ensured that the vines were in good condition leading up to harvest. For most part of the season, conditions were ideal and the quality of fruit outstanding. Unusually high and continuous rainfall in March created some challenges for later ripening regions and varieties. Overall, a great quality vintage that promises to deliver some outstanding wines.

WINEMAKING: This premium, elegant rosé is made in a similar style to the rosés of Provence, France. Grapes were handpicked into lug boxes and transported to the cellar where they were cooled overnight. Only the best quality free run juice was selected and settled before spontaneous fermentation by indigenous yeast, lasting between 2 to 5 weeks, occurred in both stainless steel tanks and older French oak barrels (11%). The wine spent 2 months on the fine lees before being blended and bottled.

TASTING NOTES: Soft floral cherry and blueberry nose.

The palate is reminiscent of a fruit salad with its apple, melon, berries, cherries and strawberry flavours. All at peak ripeness, rounded but balanced by bright acid. Overall, there is good focus and body with a long, leesy tail that adds another textural nuance.

Alc: 13.5% | TA: 5.6g/l | RS: 4g/l | PH: 3.24

