



# PETIT ROSÉ 2023

## TASTING NOTES

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.

## FOOD SUGGESTIONS

Serve with all light summertime meals.

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

## ACCOLADES:

### Petit Rosé 2022

Rosé Rocks 2022 – Gold

Ultra Value Wines – Gold Medal

Platter's 2023 – 3 stars (Hidden Gem)

### Petit Rosé 2021

Rosé Rocks 2021 – Gold

Ultra Value Wines – Gold Medal

### Petit Rosé 2019

Rosé Rocks 2019 – Double Gold

## GRAPE VARIETIES

78% Grenache, 15% Viognier, 7% Mourvèdre

## VINEYARD

**Region:** Western Cape

**Soil:** Sandy/Decomposed Granite

**Age of vines:** 9 – 11 years

**Altitude:** 100m

**Aspect:** East-West Facing

## HARVEST

The fruit is hand harvested as if to produce a white wine with high natural acidity, hence no added acid in the cellar.

**Yield:** 9 - 10 tons per hectare

## 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.

## ANALYSIS

Alc 13.0	TA 5.7	RS 2.3	pH 3.46
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