



PETIT ROSÉ 2019

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 2018
Rosé Rocks 2018 – Gold

Petit Rosé 2017
Rosé Rocks 2017 – Gold
Platter's 2018 – 3 stars

GRAPE VARIETIES			
Grenache/Viognier			
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 5.3	RS 4.4	pH 3.18