

ARNISTON BAY

SOUTH AFRICA

Arniston Bay Rosé 2024

Appellation: Coastal

Inspired by the heritage and splendour of the historic fishing village of Arniston, the Arniston Bay wine range was established in 1996. Harnessing the freshness and flavour of wines produced from coastal vineyards, our winemaker Abraham De Villiers produces wines that benefit from the cooling effect of the Atlantic Ocean and reflect the charm and breath-taking beauty of Arniston.



GRAPE VARIETIES:

65% Shiraz Rosé / 35% Verdelho

TERROIR:

Our old and diverse soils primarily comprise well-drained Oakleaf, and Tukulu types initially developed from a granite base. We focus on south-facing Coastal vineyards, which are cooler during the warm South African summer months.

VINIFICATION:

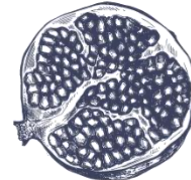
The grapes only receive one hour of skin contact before the free-run juice is drained for the perfect colour balance and tannin profile. The wine was fermented with selected yeast strains to enhance the aromatic profile and complement the wine's fresh mouthfeel.

TASTING NOTES:

Like the pale pink haze that casts over Arniston Bay to mark the end of a summer's day, the Arniston Bay Rosé is elegant and striking, with alluring notes of pomegranate, grapefruit and fragrant lemon blossoms. This wine pairs well with crunchy summer salads and light, open sandwiches.

VINTAGE NOTES:

The 2023 vintage kick-started with ideal Winter conditions. Late rains contributed to even growth providing an excellent foundation for the crop. The season was cool with moderate weather conditions during harvest, slowing down ripening and allowing the vines to develop impressive fruit intensity. The vintage promises to deliver elegant wines with moderate to low alcohol, a fine tannin structure and concentrated flavours.



Wine Analysis:

Alcohol Content: 12.4% Alc/Vol. | Acidity: 5.6 g/L | pH: 3.40

Residual Sugar: 3.0 g/L



Arniston Bay Wines



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