

# COMPAGNIESDRIFT ROSÉ 2024

## VINIFICATION

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The grapes were harvested in the early morning. Grapes were destemmed and gently crushed. Juice was drained immediately in the press to limit skin contact. Selected yeast was used to ferment the juice at 15 degrees Celsius in tank. Once Alcoholic fermentation was completed, the wine was racked from its lees and allowed to spend four months on its fine lees before being racked, fined and bottled.

## TASTING NOTES

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The wine has a vibrant rose gold colour. Flavours such as cherry, pomegranate and quince are evident on the nose.

This wine is refreshing with layers of strawberries and watermelon supported by a crisp acidity that elevates the delicate fruit profile of the wine on the palette.

## ANALYSIS

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Alcohol:	13.12%
RS:	3.87 g/l
pH:	3.48
TA:	5.45 g/l

## AGEING POTENTIAL

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Up to 2 years, provided wine is stored in ideal cellar conditions.

## IDEALLY SERVED AT

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12° - 14° C

## COMPLEMENTS

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Summer and spring come to mind when one thinks of this wine. Salads or pastas will be a great food companion with this wine. Although this wine will complement most dishes, it could be enjoyed on its own amongst friends.

## WINEMAKER

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AltusTreurnicht

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