



## ROSÉ 2025

### VINTAGE

The 2025 vintage featured a late winter with adequate chill, followed by a cool, dry summer that promoted even ripening and low disease pressure. Cooler August nights and minimal rain from February to March favoured grape health and flavour. Harvest was slightly later than 2024, yielding fruit with optimal sugars and balanced acidity. The result: brilliant colour, refined tannins, vibrant whites, and poised reds with moderate alcohol.

### VITICULTURE

Trellised and bush vine Pinotage from Agter-Paarl were purposefully grown to produce our high-quality Rosé. With supplemented irrigation, the well-drained vineyards planted in weathered shale soils, produced 12 tons per hectare.

### VINIFICATION

Produced from 100% Pinotage, renowned for producing fine fruit-driven Rosé. Grapes were hand-picked between 20°B and 22.5°B before destalking and crushing. One to two hours skin contact allows for a lighter style wine, followed by settling and racking prior to cold fermentation at 14°C.

### TASTING NOTES

Pale salmon in colour with brilliant clarity, the 2025 Rosé offers an enticing bouquet of red berries, hints of rose petal, and subtle citrus nuances. The palate is fresh and lively, showcasing ripe strawberry and raspberry flavours complemented by crisp, vibrant acidity and a delicate mineral undertone. Lightly textured yet expressive, the wine is elegantly structured, with a harmonious balance of fruit intensity and freshness. The finish is clean, lingering, and refined, leaving a lasting impression of finesse and poise.

### FOOD COMPLEMENTS

Complements soft cheeses, charcuterie boards, and Mediterranean-style dishes. Its vibrant acidity and red-berry fruit lift citrusy ceviche, sushi, or roasted vegetable platters, while its clean, elegant finish makes it versatile for grilled seafood or lightly spiced poultry.

### WINE OF ORIGIN

Coastal Region

### MAIN VARIETIES

Pinotage

### ANALYSIS

RS: 1.5 g/l | pH: 3.31 | TA: 5.9 g/l | Alc: 13.34 %

