

FONDÉE 1694

Jean Roi Cap Provincial Rosé

VINTAGE: 2025

AVERAGE TEMP: 17.5°C

RAINFALL: 728.8mm

HARVESTING BEGAN: 11 February 2025

HARVESTING ENDED: 27 February 2025

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Glenrosa - Decomposed shale with clay subsoil

YIELD: 9.2 ton/ha

BLEND: Grenache (46%) Mourvedre (32%) Cinsault (11%) Shiraz (6%) Piquepoul Blanc (5%)

VINTAGE NOTES: Above-average rainfall during the preceding winter replenished dams and boosted soil moisture levels. This, combined with a moderate, dry spring and summer, led to strong and vigorous vine growth. The dry and balanced conditions continued through the growing season. This created an ideal environment for grape development. Healthy canopies protected the fruit and ensured it ripened slowly and evenly. We were able to harvest at optimal ripeness, with high natural acidities and vibrant fruit purity. All grapes for this vintage were harvested from our Riebeeksrivier farm in the Swartland. This site offers excellent terroir for Rhône varieties. The soil, variety of slopes, and warm days with cool nights contribute to the outstanding quality and expression of the fruit. The 2025 vintage stands out for its freshness, balance, and depth. It's shaping up to be one of the best in recent years.

WINEMAKING: A premium, elegant rosé made similar in style to the rosés of Provence, France. The individual parcels were harvested by hand at optimum ripeness and cooled overnight. The grapes were destemmed and crushed and the juice immediately drained from the press. Only the finest quality free run juice, with minimal extraction of colour was selected and settled. Spontaneous fermentation by indigenous yeast occurred in both stainless steel tanks and older French oak barrels (6%). The wine spent 2 months on the lees to develop a full, well-rounded palate before being blended and bottled.

TASTING NOTES: The colour could be described as a suggestion of a pink blush or pale coral. The appeal continues with its ruby grapefruit and raspberry bouquet. That same ruby grapefruit succulence and zesty tang can be found on the palate. It's bright and immediately engaging. A soft floral edge then develops which adds to the texture and mouthfeel of the wine. Lovely rounded body and harmony of fruit and acidity. Lovely citrus zest and peppery edge on the long but dry finish.

Alc:13.5% | PH. 3.23 | RS. 3.51 | TA. 5.6

