



PETIT ROSÉ 2025

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 2025

Ultra Value Wines – Gold Medal

Petit Rosé 2024

Platter's 2025 – 3½ stars (Good Value)

Petit Rosé 2023

Rosé Rocks 2023 – Gold

Ultra Value Wines – Gold Medal

Platter's 2023 – 3½ stars (Hidden Gem)

GRAPE VARIETIES

76% Grenache, 24% 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 5.9	RS 3.2	pH 3.48
----------	--------	--------	---------