Rosé Sparkling

SINCE 1928
Stellenrust
WINES FROM STELLENBOSCH



GENERAL NOTES

Stellenrust's international success of the Charmat Chenin blanc sparkling has raised calls for the addition of a Rose bubbly to spice things up on the pink side of life. In the words of Aerosmith: "Pink, it's my new obsession, yeah, Pink, it's not even a question, Pink on the lips of your lover, Cause pink is the love you'll discover"

With our mother being Italian, the influence from Prosecco styles of tank fermented, Charmat method, Italian sparkling wines were called for seeing that we already produce sparkling wine in the bottle fermented version

IN THE VINEYARDS

15-25 year old pink trick vineyards including Grenache and Syrah —the secret to the lush colour and taste planted to decomposed granite dry farmed vineyards, 5-40 year old Chenin Blanc vineyards (bush vine), decomposed granite, Bottelary ,37 year old Muscat de Alexandrie vineyards (bush vine), dryland granite.

VINIFICATION

Grapes are selected from specially grown vineyards in the Helderberg and Bottelary area of Stellenbosch. Bunches are picked at about 18-19 Balling in the early mornings. It is whole pressed and only soft pressure applied to produce the purest juice delivering restraint cherry aromas on a pineapple and almond exotic background.

The juice is fermented extremely cold in tank and then allowed lees maturation for about 3 months prior to finishing and bottling. The residual sugar is rounded to perfection by a splash of Muscat de Alexandrie just before bottling.

TASTING NOTES

A wine for any celebratory occasion. It pairs excellently with fresh oysters with a cranberry dressing or spicy seafood dishes and proves to be great company for fresh garden salads with a coriander twist. Also great to enjoy as is with friends.

TECHNICAL ANALYSIS

Varieties:	Grenache Syrah Chenin Blanc
Residual sugar: 19.8g/L	pH: 3.1
Alcohol: 11.5%	TA 6.8g/L
Winemaker	Tertius Boshoff
Assistant Winemaker	Herman Du Preez