

CABERNET SAUVIGNON / SHIRAZ ROSÉ 2009

Wine of Origin:

Coastal region

Viticulture:

The grapes were selected from Cabernet Sauvignon and Shiraz vineyards in the Stellenbosch region. The fruit were picked early in the morning from selected vines with low yield-bearing crops and superb quality. Efficient suckering has been done, to ensure that only the strongest shoots were left with grapes on for optimum ripening. Supplementary irrigation, fertilisation and gravel stone soils caused moderate growth and firm ripened berries.



Vinification:

Soft handling of the berries was necessary to ensure an elegant soft tannin juice. Only those grapes, which obtained the required red cherry colour were harvested and left for 8 hours on the skins before racking. The wine was fermented to off-dry with a selected yeast strain, to develop a smooth mouth feel and good acidity balance to compliment this style of Rosé.

Winemaker's Tasting Notes:

This Rosé shows strawberry and bright burgundy colours, which point towards the deep strawberry, cherry and plummy fruity tones that are found on the nose and the palate. It is a clean, light and easy drinking wine with a good acidity balance.

Wine Analysis:

Alc.: 14 vol% RS: 3.5g/l TA: 6.6g/l pH: 3.16