



ROSÉ 2024

VINTAGE

The 2024 harvest demonstrated resilience and adaptability, with high-quality grapes and optimistic prospects for the resulting wines. Overall, the harvest was earlier than usual due to warmer weather. However, the wet and cool conditions of winter 2023 were beneficial for vine dormancy and soil moisture replenishment, setting up the vineyards for a strong growing season.

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

Aromas of hibiscus, watermelon, and apricot stand out in this rosé. It enters the palate with a vibrant burst of bright fruit and zesty acidity, transitioning to a smooth mid-palate with a lingering, enticing finish.

FOOD COMPLEMENTS

Serve chilled with Pasta Primavera, prosciutto, light Thai dishes with lemongrass, or fruit tarts when opting for a dessert.

WINE OF ORIGIN

Coastal Region

MAIN VARIETIES

100% Pinotage

ANALYSIS

RS: 2.4g/l | pH: 3.47 | TA: 5.7 g/l | Alc: 13.73 %

