

FONDÉE 1694

Jean Roi Cap Provincial Rosé

VINTAGE: 2024

AVERAGE TEMP: 17.4°C

RAINFALL: 853.2mm

HARVESTING BEGAN: 2 February 2024

HARVESTING ENDED: 13 February 2024

ORIGIN OF FRUIT: Riebeecksrivier, Swartland

SOIL TYPE: Decomposed shale with clay subsoil

YIELD: 7.4 ton/ha

BLEND: Grenache (52%) Cinsault (19%) Mourvedre (17%) Shiraz (12%)

VINTAGE NOTES: The preceding winter in the Western Cape was one of the wettest on record, with flooding and damaging winds in September, leading to smaller yields in the coastal regions. The hot and dry conditions that followed during the growing season caused an unusually early and frantic start to a fast-paced vintage but also resulted in excellent flavor development and concentration in the fruit. Overall, it was a high-quality vintage that promises to deliver outstanding wines..

WINEMAKING: A premium, elegant rosé crafted in the style of Provence, France. The individual parcels were harvested by hand at optimal ripeness and cooled overnight. Only the finest quality free-run juice, with minimal color extraction, was selected and settled prior to spontaneous fermentation by indigenous yeast in stainless steel tanks and older French oak barrels (12%). The wine spent two months on fine lees before being blended and bottled.

TASTING NOTES: Pale salmon in color, this wine presents attractive aromas of plum and raspberry with a delicate hint of citrus zest. The palate is rounded and fruity, showcasing the brightness and liveliness of strawberry, raspberry, and plum. Beyond its delicious flavour, it offers a lovely mouthfeel and texture, with an appealing fleshiness. There is a light grip, and good body from some lees influence, creating a pleasing harmony of fruit and acid vibrance. The finish reveals citrus notes and an attractive, defined dryness.

Alc: 12.5% | TA: 5.9 g/ | RS: 4.1 g/l | pH: 3.16

