



# PETIT ROSÉ 2024

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## 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 2023

Rosé Rocks 2023 – Gold  
Ultra Value Wines – Gold Medal  
Platter's 2023 – 3½ stars (Hidden Gem)

### Petit Rosé 2022

Rosé Rocks 2022 – Gold  
Ultra Value Wines – Gold Medal  
Platter's 2023 – 3 stars (Hidden Gem)

### Petit Rosé 2021

Rosé Rocks 2021 – Gold  
Ultra Value Wines – Gold Medal

## 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
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