



## NEEDLESS TO SAY ROSÉ 2023

### Wine of Origin Western Cape

**Style of Wine:** Fruity, dry rosé.

**Grape varieties:** Chenin Blanc 64% | Pinotage Rosé 36%

### Vintage Description:

A cold, but dry winter in 2022 was followed by a lengthy dry spell during spring into the start of summer. Well-timed December rains brought much needed relief for the vineyards of the Cape and played an important role in fruit set and to energize the vines for the coming weeks before harvest. It was the earliest start to harvest in living memory at Simonsig with the first grapes arriving at the cellar on the 11<sup>th</sup> of January. Right throughout harvest, the temperatures remained temperate. It was the second coldest harvest season in the last 10 years, with the mean temperatures staying below the long-term average. This created excellent ripening conditions for the grapes and setting up an exceptional harvest for rosé and white wines.

### Vinification:

The grapes are all handpicked from specially selected blocks of vineyards and crushed in separate lots to ensure the best blending options for this wine. The Chenin Blanc and Pinotage grapes were crushed, and the juice was immediately separated from the skins after very gentle pressing. The juice settled brilliantly clear and was inoculated with a specially selected yeast. Fermentation took place at 12-14°C to ensure a slow fermentation, enhancing the formation of fruit flavours.

### Wine Description:

This rosé showcases a colour of cotton candy sunset radiating from the glass. Its aromatic profile has wonderful aromas of strawberry sherbet, passion fruit and ripe pineapple with subtle notes of white blossoms. On the palate, a zesty tingle of acidity carries the fruit and with a light, creamy texture. It makes for a balanced, elegant wine for all occasions.

### Cellaring Potential:

Early drinking style, at its best within 2 years of vintage date.

### Serving Suggestions:

Seafood pasta, fresh salads with a salmon twist, various Thai food dishes and sushi.

### Analysis:

Alcohol:	13.5% by volume
Residual Sugar:	2.3 g/l
Total Acidity:	6.0 g/l
pH:	3.39

Suitable for vegans.