



NATURAL SWEET ROSÉ NON VINTAGE

TASTING NOTES

This is an elegant wine, filled with intricate flavours of peach, litchi, and guava, backed by undertones of lime and passionfruit. Well balanced, with good length and fruit flavours that carry through on the palate.

ANALYSIS

Alc: 9.0 vol% pH: 3.42
RS: 51.20 g/l TA: 5.90 g/l

VINEYARD

Both portions of grapes, the Pinotage from deep Alluvial soils and the Chenin Blanc from the Koekenaap area with deep red soil, ripen in the misty breezes of the Atlantic Ocean. Ensuring fruit with intense aromas, ideal for the selection of this blend.

HARVEST & CELLAR TREATMENT

The Pinotage and Chenin Blanc grapes were harvested and fermented separately. After fermentation, the different portions will be blended, ensuring the bright salmon colour, creamy textured mouthfeel and the fresh acidity is obtained.

SERVING

Serve chilled and enjoy with fresh fruit, sorbets or chocolate-based dessert.

Format 750ml	Closure Plain Screwcap	Outercase Barcode 26009631321025	Configuration on Pallet 140 × 6 × 750ml
Bottle Number BN 1441	Bottle Barcode 6009631321021	Case Weight 4kg per 6 × 750ml	Case Dimension 255mm × 151mm × 309mm