

ROSE 2011

VITICULTURE

The Cabernet Sauvignon vines were established in 1998 and 1999 are trellised and under micro irrigation. General soil type is calcareous.

WINEMAKING

The grapes are machine harvested at night at 24 °Balling (Brix). In the cellar, after cold settling, the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks at 17°C till dry. After fermentation the wine is left on the fine lees for at least two months before bottling.

THE WINEMAKER'S COMMENTS

This rosé is a blend of 60% Cabernet Sauvignon and 40% Merlot. The wine has a lovely floral bouquet expressing a mixture of berry-fruit flavours which carries through to the palate leaving a long-lasting aftertaste... A fresh, fruity dry rosé for everyday enjoyment.

FOOD PAIRING AND SERVING SUGGESTION:

A perfect partner for salads, seafood and light meals in general.
Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap!
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	2.0 g/l	Alcohol:	12.02 %
Acidity:	5.8 g/l	PH:	3.61
VA:	0.27 g/l	Total Extract:	26.1 g/l
Total SO ² :	145 mg/l	Free SO ² :	28 mg/l

PACKAGING DETAILS

Bottle volume:	750ml	Case size:	6 x 750ml
Pallet size:	120 x 6 x 750ml	Case weight:	7.42 kg
Closure:	Stelvin (Screw-cap)		
EAN 750ml Bottle Barcode:	6009673830710		
UPC 750ml Bottle Barcode (USA only):	89673300067-3		
EAN 6x750ml Case Barcode:	6009673830154		
UPC 6x750ml Case Barcode (USA only):	89673300066-6		

