

Totally Rosé

The pursuit of the perfect bottle of Rosé

Alcohol:	13.13 vol%
Res sugar:	1.7 g/l
Total acidity:	4.7 g/l
pH:	3.45
Barrel ageing:	7 months
Barrel age:	7-8 years
Bottles produced:	1230
Bottled date:	Sept 23
Release date:	Nov 23
Aging potential:	4 years



Winemaker's notes:

The Rosé is a classic Provence style, made from a blend of 50% Mourvèdre, 30% Syrah and 20% grenache.

All grapes were purposely selected and picked to produce Rosé. Taken from a single vineyard in Tulbagh from high altitude vines (above 500m) between 15-25 years old.

The Syrah & Grenache were picked and whole bunch pressed together. The grapes were co-ferment for fresh, fruit forwardness. We were careful to minimise colour extraction.

Mourvèdre grapes were picked 8 days later with the purpose to add structure. They were de-stemmed, pressed and settled overnight.

Both batches were fermented in stainless steel tanks separately. Then blended together and racked into two 500L French oak barrels, both 7-8 years old. Not wanting to pick up any oak characters in the wine.

Left in barrel on fine lees we did bâtonnage and topped up every 14 days.

The grape selection, extended lees contact and bâtonnage was done to give great mouth feel without being clumsy and fat.

The result is a serious, complex, layered Rosé. Extremely drinkable.

On tasting, we have red currant and pomegranate on the nose, followed by orange peel, raspberries, grapefruit and star anise.