

DEVONET

ROSE 2016

ORIGIN: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

CLIMATE: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and given skin contact for a few hours at a very low temperature to attain the right temperature. Grapes are then gently pressed, and the juice is pumped to a stainless-steel tank where fermentation takes place between 13 - 15°C. After fermentation, extended lees contact is given before the wine is prepared for bottling.

TASTING NOTES: Candy floss and red fruit dominate the nose with flavours of cherry and red berries. The wine has a crisp acidity and long finish.

ANALYSIS
Alcohol: 13.5%
Residual sugar: 1.8 g/l
Total acidity: 5.8 g/l
pH: 3.5

