

## VRIESENHOF ROSE 2023

Bottling date:	July 2023								
Release date:	September 2023								
Tasting notes:	<p>Very delicate rose gold in appearance. Subtle melon and floral aromas offset citrus rind and light quinine notes. Very fresh and enticing!</p> <p>The savoury palate is balanced by intense fruit concentration and a fine bead of acidity providing length to the finish.</p>								
Winemaker's notes:	<p>Grapes are harvested between 20 and 22 Balling. Whole bunches are thrown into the press. The press is rolled for 1 hour, depending on depth of colour of first batch. Tank is settled overnight before clean juice is added to a new tank and inoculated. Fermentation lasts 14 to 20 days at 12 – 15 degrees Celsius. Wine does not go through malolactic fermentation. Bottled 5 months after harvest.</p>								
Varieties:	Grenache (50%), Mourvèdre (35%), Shiraz (15%) from Stellenbosch, vineyard planted 2009/2010								
Maturation:	None – tank fermented								
Technical analysis:	<table><tr><td>Alcohol</td><td>12.60%</td></tr><tr><td>Residual sugar</td><td>3.9g/l</td></tr><tr><td>Total Acid</td><td>6.5g/l</td></tr><tr><td>pH</td><td>3.13</td></tr></table>	Alcohol	12.60%	Residual sugar	3.9g/l	Total Acid	6.5g/l	pH	3.13
Alcohol	12.60%								
Residual sugar	3.9g/l								
Total Acid	6.5g/l								
pH	3.13								
Ageing potential:	3-4 years								
Food suggestions:	The perfect accompaniment to al fresco meals, poolside quaffing or more serious consideration with tapas and Mediterranean inspired cuisine.								