

CABERNET SAUVIGNON ROSE 2012

WINEMAKING

The grapes were picked at 25 °Balling (Brix). After de-stemming and slight crushing the mash was taken to stainless steel tanks where it cold-soaked for 36 hours. The juice was then taken from the skins and allowed to cold-ferment at an average temperature of 15°C till dry.

TASTING NOTE

This is a very fruity but DRY Rosé made from 100% Cabernet Sauvignon. A mixture of berry fruit flavours explode on the nose while the palate reveals a full-bodied wine with lingering aftertaste... A rosé not to be taken lightly.

FOOD PAIRING & SERVING SUGGESTION

A perfect partner for salads, seafood and light meals in general.
Serve chilled (7-10°C).

ANALYSIS

Residual Sugar 2.7 g/l
Alcohol 11.68 %
Acidity 6.3 g/l
PH 3.30
VA 0.26 g/l
Total Extract 23.6 g/l
Total SO² 131 mg/l
Free SO² 18 mg/l

AWARDS

Silver International Competition of Terroir Wines, Brignoles, France 2013

