

Rietvallei Juanita Rosé 2004

2004 Michelangelo Awards - Gold Medal
SA Young Wine Show Class Winner for 2004

The Juanita Rosé is a very fruity 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 and lingering aftertaste... A Rosé to be taken lightly.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.8 g/l pH : 3.27 ta : 6.4 g/l va : 0.35 g/l

type : Rose **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

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in the vineyard : The Cabernet vineyards are planted on the highest hill of Rietvallei, called Klippiesdal and are between 5 and 15 years old. These vines thrive in the crisp, clean Klein Karoo air.

about the harvest: The grapes were picked at 25° Balling.

in the cellar : After destemming 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 until dry.

