

De Leuwen Jagt Rosé 2005

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Bronze

A easy-drinking wine with flavours of raisins & honey.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Muscat

winery :

winemaker : Cerina de Jongh

wine of origin : Paarl

analysis : alc : 12.1 % vol rs : 7.7 g/l pH : 3.49 ta : 6.6 g/l va : 0.44 g/l so2 : 146 mg/l fso2 : 49 mg/l

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

pack : Bottle

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Bronze

in the cellar : It was pressed and inoculated with different yeast strains (NT 50 en Vin 7) after settling. The juice fermented between 14 and 16°C. After alcoholic fermentation the wine was racked and sulphur added. After maturation of 3 months the wine was blended with 10% white muscadel and sterile filtered prior to bottling. Bottling date: 30 June 2005

