

## Seidelberg Rose 2005

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### Veritas 2005 - Bronze

Delicate rose pink in colour with a bouquet of honey, raisins and rose petals, this barely dry wine is a taste experience not to be missed. An explosion of ripe berry fruit and floral flavours gives way to a full mid-palate and a very long, warm finish.

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**variety :** Muscat de Frontignan | 100% Red Muscadel

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Coastal

**analysis :** alc : 13.49 % vol   rs : 6.6 g/l   pH : 3.3   ta : 7.1 g/l   va : 0.13 g/l   so2 : 85 mg/l   fso2 : 43 mg/l

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

**pack :** Bottle

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**in the vineyard :** From 8 year old vines on the estate and from a vineyard in the Drakenstein area of Paarl.

Crop: 12 t/ha

**in the cellar :** A blend of Red Muscadel from Seidelberg and another Paarl vineyard. The grapes received 12 hours skin to extract some of the Muscat character before pressing and settling. After racking from the lees, the juice was inoculated with a yeast strain especially suitable for the making of ros  wines (Vin 7; NT 50). The fermentation temperature was kept between 14 and 16 C. The different components were blended during the last week of March 2005, after which the wine was stabilized prior to bottling.  
Bottling date: 22 April 2005; 7 July 2005

