

Delaire Blush 2006

Grapes from noble red and white vineyards form the hue of an African sunset. Blended to show ripe apricot notes on the nose and hints of strawberry and candy floss on the palate.

Serve on balmy summer evenings as an aperitif or with light meals such pasta, smoked salmon and salads and fish & poultry dishes.

variety : Cabernet Franc | 47% Cabernet Franc, 19% Chardonnay, 17% Merlot, 17% Sauvignon Blanc

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin :

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.5 ta : 5.47 g/l

type : Rose

pack : Bottle **closure** : Cork



in the vineyard : Situation: Faces North - East

Altitude: 270m - 300m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 99 and R110

Age of vines: 10-15 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

about the harvest: The grapes were harvested in the beginning of March.

in the cellar : Juice drawn off from Merlot and Cab Franc is fermented with Sauvignon Blanc and Chardonnay juice using Vin 7 yeast. Cool fermentation for 2 weeks at 13 degrees Celsius.

Bottled: 14/06/2006