

Haut Espoir Shiraz Rose 2006

The combination of our Shiraz grapes and fermentation in French oak, lead to upfront strawberry flavours. The wine is full bodied and has a dry finish and lingering aftertaste.

This dry wine can be enjoyed at any time of day, and can be partnered with a wide range of meals or snacks. Venison, fish and cheese are a perfect match.

variety : Shiraz | 100% Shiraz

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : alc : 14 % vol rs : 4.6 g/l pH : 3.11 ta : 7.2 g/l

type : Rose

pack : Bottle **closure :** Cork

ageing : Enjoy this wine in its youth.

in the vineyard : This Rosé was made from Shiraz grapes from Haut Espoir and a neighbouring farm in the Franschhoek valley. Prior to ripening, the conditions were cool and dry, leading to development of excellent flavours on the vine.

about the harvest: The grapes were hand harvested in the coolness of early morning on 13 March.

