wine.co.za
easiest way to buy wine

Haut Espoir Shiraz Rose 2007

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 :** 3.2 g/l **pH :** 3.6 **ta :** 5.2 g/l
type : Rose **style :** Dry **taste :** Mineral
pack : Bottle **closure :** Cork

ageing : Enjoy in its youth.

in the vineyard : This RosÃ© 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 the 13th March.

in the cellar : After 4 hours of skin contact with minimal crushing of the berries, the juice was racked to tank for settling overnight and fermented in 3-year old French oak barrels. Battonage was done once a day during the fermentation period. The wine was aged on the lees for 8 months and then filtered and bottled.