

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 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 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.

