

## Seidelberg Rosé 2008

2009 Old Mutual Trophy Show - Silver medal (80/100)

Veritas 2007 - Bronze

Delicate rose pink in colour with a bouquet of fresh table grapes. Honey and oriental spice feature in taste lifted by citrus and Turkish delight aftertaste.

**variety :** Muscat de Frontignan | 85% Red Muscadel, 15% Malbec

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Coastal

**analysis :** alc : 13.03 % vol rs : 6.3 g/l pH : 3.53 ta : 5.5 g/l

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

**pack :** Bottle **closure :** Cork

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**in the vineyard :** A blend of Red Muscadel from Seidelberg and another Paarl vineyard. The season was very cool except for the hot spell during January.

**about the harvest:** The 2008 harvest was extremely interesting and unpredictable with heat waves, cold spells and rain. It promises to be a good harvest with beautiful wines.

**in the cellar :** The grapes received 12 hours skin contact 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 Rosé wines (NT 50). The fermentation temperature was kept between 14° and 16° Celsius. The different components were blended during the last week of March 2007, after which the wine was stabilized prior to bottling.

