

Rietvallei Juanita Rosé 2008

The Juanita Rosé is a very fruity but dry rosé, made from 100% Cabernet Sauvignon. A mixture of berry fruit flavours explode on the nose while the palate reveals a full-bodied wine with lingering aftertaste... A rosé not to be taken lightly.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Coastal

analysis : alc : 13.04 % vol rs : 4.6 g/l pH : 3.62 ta : 6.2 g/l va : 0.28 g/l so2 : 133 mg/l fso2 : 23 mg/l

type : Rose **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : The Cabernet vineyards are planted on the highest hill of Rietvallei, called 'Klippiessdal' (which directly translates to 'Stony Hill', because of the high concentration of stones in the soil) and are between 5 and 15 years old. These vines thrive in the crisp, clean Klein Karoo air.

about the harvest: The grapes were picked at 25° B (Brix).

in the cellar : After de-stemming and slight crushing of the grapes, the mash was taken to stainless steel tanks where it was cold-soaked for 36 hours. The juice was then taken from the skins and allowed to cold-ferment at an average temperature of 15° C till dry.

