

## Stellenrust Cabernet Franc Rose 2008

The nose shows ripe strawberry flavours and light summer fruit. The colour is blue pink – a sexy pink! On the palate, there is an array of berries and some creamy notes – well rounded with a lingering aftertaste and subtle grassy flavours.

This Rose goes lovely with strawberry sorbet, either as a light summer dish or as a pallet cleaner. Otherwise, it is a unique combination to al fresco lamb salad with a mint dressing. The Cabernet Franc is strong enough to complement the full aromatics of the lamb.

**variety :** Cabernet Franc | Cabernet Franc

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshof

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol rs : 3.9 g/l pH : 3.3 ta : 6.5 g/l

**type :** Rose

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

### **in the vineyard :**

When it comes to producing Rose's, one thing South African winemakers should grasp, is that you need to grow vineyards specifically for the crafting of Rose and not use run-off juice and ferment it to pink wine. This is exactly what we try to do with this Rose. Being the only of its kind in South Africa, this Rose has potency and uniqueness in style.

**Vineyards:** Trellised vines from our Helderberg property

**about the harvest:** The vineyards are specifically treated for the making of Rosé, the grapes picked earlier with fresher acidity and the juice allowed to ferment naturally with wild yeasts in older red wine barrels.

### **in the cellar :**

It is removed from the barrel within 2 months after fermentation and kept in a stainless steel tank on its primary lees to promote fruit extraction and intensity of flavours.

Time spent on lees: 5 months, 2 months old wood

