

De Leuwen Jagt Sparkling Rosé NV

Floral aromas on the nose and rich fragrances of nasturtiums and peppery flavours with a sweet mouth filling finish.

variety : Shiraz | 85% Shiraz, 15% Muscat de Frontignan

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 11.68 % vol rs : 33.4 g/l pH : 3.52 ta : 6.1 g/l

type : Sparkling **style :** Sweet **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

in the cellar : The grapes were pumped directly to the press and the free run juice of two presses was left to settle for 12 hours. After racking the juice was inoculated with a yeast strain which was especially selected for the vinification of rose wines. The juice fermented between 14° and 16° C. After alcoholic fermentation the wine was racked and sulphured. The wine was blended, stabilized and sterile filtered prior to bottling.

