

Juno Rosé 2008

Colour: A bright, attractive deep salmon-pink colour

Nose: Abundant floral tones and strawberries on the nose.

Palate: Refreshingly crisp palate with strawberry, ruby grapefruit and watermelon. The palate is fresh and fruity but definitely not too sweet. This Rose has a clean, crisp finish that lingers pleasantly.

This off-dry Rosé would be good with many fish dishes, especially with salmon and pink-fleshed trout; with cooked lobster dishes and a seafood soup or stew. Because of its typical character, it would work very well with baked ham; Peking duck; a rabbit casserole and Thai noodle dishes. Unfortunately this is not really a cheese wine.

variety : Pinotage | 52% Pinotage 48% Shiraz

winery : Cape Wine Company

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 3.30 g/l pH : 3.61 ta : 5.90 g/l

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

pack : Bottle **size** : 0 **closure** : Screwcap

Veritas 2007 - Bronze

in the vineyard : The grapes are from two vineyard locations in the Citrusdal and Piekenierskloof areas. The vines consist of a majority unirrigated bushvine on decomposed sandstone.

HARVEST DATES :

Mid to late February at a balling of between 23° to 23.5°

about the harvest: **HARVEST DATES** :

The grapes were picked early morning from Mid to late February at a balling of between 23° to 23.5°

