

Seidelberg Rosé 2009

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 d'Alexandrie | 85% Red Muscadel, 15% Malbec

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 11.94 % vol rs : 9.3 g/l pH : 3.27 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

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 2009 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 2008, after which the wine was stabilized prior to bottling.

