

## De Leuwen Jagt Rosé 2008

This is a light, easy-drinking wine with flavours of raisins and honey.

**variety :** Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Muscadel

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Paarl

**analysis :** alc : 13.4 % vol    rs : 10 g/l    ta : 6.1 g/l

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

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

**in the vineyard :** The season was very cool except for the hot spell during January.

**about the harvest:** 2008 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 were crushed and transferred to tanks for skin contact of 12 to 18 hours. It was pressed and inoculated with different yeast strains (NT 50 en Vin 7) after settling. 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 before bottling.

