

Arniston Bay Charmat Rose

This Charmat Rose wine offers a beautifully delicate ensemble of forest berry, rose petal, violets, white cherry and peach aromas on the nose with zesty tropical fruit flavours and fresh crisp bubbles on the finish and palate.

Serve well chilled as an aperitif at any festival or special occasion. It also goes well with a variety of salads, fish and several white meat dishes.

Serve with smoked salmon and cream cheese snacks, or a smoked snoek paté.

variety : Colombard |

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 11.76 % vol rs : 25 g/l pH : 3.19 ta : 7.6 g/l

type : Sparkling **style :** Sweet

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

ageing : Enjoy within one year from purchase. Store in a cool place.

about the harvest: The fruit was harvested at 18.5° Balling.

in the cellar : Grapes known for their fresh aromas and natural acid, were used to produce the base wine. A neutral yeast strain was used during primary fermentation. Fermentation temperature ranged between 15° - 17°C. When the primary fermentation was completed, the base wine protein and tartrate was stabilised. The wine was moved into a pressure tank and the sugar lifted to 24g/l. The wine was inoculated with a strong bayanus yeast strain. The secondary fermentation took place in this pressure tank. After secondary fermentation (until dry) the pressure of the wine was about 4Bar. The residual sugar was lifted to 25 g/l just before bottling.

