

False Bay Rose 2009

A delicately spicy Rose with summer fruit on the palate.

Mediterranean dishes and seafood, or on its own.

variety : Cinsaut | 95% Cinsaut 5% Mourvèdre

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.12 g/l pH : 3.44 ta : 5.24 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : After much debate and numerous requests from customers we finally decided to produce a Rose for the False Bay range. We generally prefer Rhone varietals for making Rose, so the search was on to find vineyards which would accomplish our goal. Old Cinsaut vineyards in the Stellenbosch area clinched the deal and a small portion of Mourvedre from Paarl region adds to further complexity.

THE 2009 GROWING SEASON

The Winelands stayed in the grip of winter well into September of 2008. Very good rains during the winter ensured that soil retained enough moisture to sustain the vines through the long growing season. Together with cool weather during Spring, it caused vineyards to ripen the grapes later than normal. Cultivars that ripen early to mid season was 2 to 3 weeks later than normal years. The long, cool growing season ensured that grapes had a high natural acidity and lots of flavour. Late ripening varietals like Cabernet Sauvignon ripened on time. The result was a short and very intense harvest which lasted for about 5 weeks

in the cellar : Grapes were harvested at about 23 Balling. It was cooled to 12 degrees Celsius before being whole bunch pressed. Only the best, finest juice was used to make False Bay Rose. The wines were allowed to ferment naturally at temperatures of 16 - 18 degrees Celsius.

