

Delaire Mourvèdre/Cabernet Sauvignon Rosé 2009

Made from 100% free run juice, this unique salmon pink Rose, with onion skin tints, has flavours of strawberry, marshmallow, cassis and white pepper. The aroma reminds of boiled sweets and blackberry cheesecake.

A delicious summertime wine to sip at leisure or to enjoy with salads, seafood and poultry.

variety : Mourvedre | 60% Mourvèdre, 40% Cabernet Sauvignon

winery : Delaire Graff Estate

winemaker : Morne Vrey

wine of origin : Stellenbosch

analysis : alc : 13.23 % vol rs : 6 g/l pH : 3.12 ta : 6 g/l

type : Rose **style :** Off Dry

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

in the vineyard : The outstanding quality of 2009 harvest will ensure that it goes down in history as one of South Africa's best. Lower yields and intensely concentrated flavours from extremely healthy grapes meant that producers throughout the winelands are delighted with the results.

The cooler ripening season - very cold and wet winter with late September rains - caused the harvest to start 2 weeks later than usual.

about the harvest: The grapes were 100% hand picked in the refreshing hours of the early morning from selected vineyards on the Helshoogte Mountain.

in the cellar : The grapes receive a 3 hour skin contact to acquire the perfect salmon pink colour. The grapes were gently pressed, fermented for almost 3 weeks at 12° C and then left on primary lees for 6 weeks post fermentation. The wine is made in same style as the Sauvignon Blanc to maintain the lovely fresh fruit characters.

