

## La Vierge Temptation Rose 2008

The profile of this wine is based on the contribution of colour and body of the traditional Bordeaux varieties and the lifted, perfumed notes of the Viognier. Using aromatic yeasts, it expresses rich cherry and red fruit aromas with a hint of perfume from the Viognier, producing a wine that is bright in colour, appealing to the nose.

nWell suited to drinking on it's own or with seafood's and dressed summer salads.

**variety :** Cabernet Sauvignon | 28% Cabernet Sauvignon, 23% Merlot, 23% Malbec, 21% Cabernet Franc, 5% Viognier

**winery :** La Vierge Wines

**winemaker :** Marc van Halderen

**wine of origin :** Walker Bay

**analysis :** alc : 12.97 % vol rs : 1.4 g/l pH : 3.18 ta : 6.41 g/l

**type :** Rose **style :** Dry

**pack :** Bottle **closure :** Screwcap

**in the vineyard :** Bokkeveld Shale

**about the harvest:** All grapes were harvested by hand in cool early morning temperatures. The grapes were harvested from the two vineyard sites, on the 14th and 17th of March.

**in the cellar :** These batches of red grapes and Viognier grapes are harvested early in the morning and then destemmed and crushed at cold temperatures using dry ice to prevent oxidation of the must and to preserve flavours and aromas. The must then undergoes a period of skin contact at 6 - 8° C to capture some concentration from the skins. The skins are pressed lightly and the juice left to settle for a period of 72 hours at 2° C, after which the fermentation is started in stainless steel tanks and is maintained at temperatures between 11 & 13° C until the wine is dry. Careful blending of components is followed by further ageing on the lees for 6 months.

