

## Weltevrede Philip Jonker Brut Lindelize Rosé NV

A salmon coloured Cap Classique with delicate bubbles. The nose is yeasty with hints of cherries, strawberries and peach blossoms. Crisp notes of freshly picked rose petals and a slight peachiness on the palate with a lingering finish offering flavours of Strawberries and Cream.

A gentle blush. Like the flush when touched by a beautiful emotion, the colour of delight, of someone in love. This delightful Cap Classique celebrates the feeling of being in love. Lindelize is the name of Philip Jonker's wife.

On it's own or with fresh strawberries, Turkish delight or fruit salad. Works very well as a welcome drink with a variety of Canapés.

**variety :** Pinot Noir | 78% Pinot Noir, 22% Chardonnay

**winery :** Weltevrede Wine Estate

**winemaker :** Philip Jonker & Neil Strydom

**wine of origin :** Robertson

**analysis :** alc : 12 % vol rs : 8 g/l pH : . ta : 6.5 g/l va : . g/l

**type :** Cap\_Classique **style :** Dry **body :** Light **taste :** Fruity

**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** Can last up to 3 years after being released.

**in the vineyard :** The Pinot Noir vines are nestled in broken shale rock on South-Facing slope with rows running in from north to south to ensure longer periods of shade.

**about the harvest:** The grapes are picked by hand.

**in the cellar :** Grapes were whole bunch pressing commences at the start of harvest season and the wine is left on the skins for 4 hours to extract the pink colour. Lindelize spend 18 to 24 months on the lees before Riddling and Disgorgement.

