

Anatu Rosé 2009

An explosion of red berries! This is a dry Rosé with a good acid structure. Good on its own but great with food.

Recommended with sushi.

variety : Mourvedre | 85% Mourvèdre, 15% Shiraz

winery :

winemaker : Micu Narunsky and Anina Guelpa

wine of origin : Swartland, Coastal

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.69 ta : 4.7 g/l

type : Rose **style :** Dry

pack : Bottle **closure :** Cork

ageing : Now until 2013. Best served between 10-12 °C

in the vineyard : Grapes were harvested specifically for the production of Rosé from the farm Glenrosa in Malmesbury.

in the cellar : The juice was extracted through a combination of the Saignée method and a gentle press. The Mourvèdre and Shiraz were vinified separately and 25% of the Mourvèdre was fermented in new French oak barrels. After fermentation, the wines were aged separately on the lees for 4 months, then blended and aged on the fine lees for another 4 months.

