wine.co.za
easiest way to buy wine

Barton Shiraz Rosé 2012

Vivid pink in colour with a fruity nose. Soft and elegant with cherries and raspberries on the palate and a prolonged aftertaste.



variety : Shiraz | 100% Shiraz
winery : Barton Vineyards
winemaker : Reinhard Odendaal
wine of origin : Walker Bay
analysis : **alc :** 13 % vol **rs :** 3.2 g/l **pH :** 3.29 **ta :** 6.9 g/l
type : Rose
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Barton's vineyards (latitude 34 degrees south) lie in the Botriver Valley on the cooler south slopes of the Kogelberg, some 180 metres above sea level, absorbing the cooling Atlantic breezes from Walker Bay eleven miles distant. The cool sea breeze lowers disease incidence and aids in good colour formation. The frost free moderate cool climate and southerly aspect gives a slow and extended grape ripening period preserving the flavours and aiding phenolic ripeness of the grape. Temperatures in the growing season average between 19 and 22 degrees centigrade. The dominant soil formation is gravely coarse sand with ferruginised quartzite gravel overlying soft weathered Table Mountain sandstone with clay patches. Average annual rainfall is 550 mm.

about the harvest: The grapes were handpicked in the cool of the early morning at optimum ripeness.

in the cellar : The grapes crushed, destalked and selected at Barton Cellar and left on the skins for 6 hours prior to being subjected to a gentle press. The juice (or must) was settled at 10ºC then racked prior to fermentation. The juice was handled as reductively as possible. Fermentation temperature was kept between 10ºC and 14ºC. The fermentation was completed after 24 days and the wine was left on the lees for 4 months before racking and bottling.

Blending: 100% Shiraz
Bottling: The wine was bottled at Barton Cellar into 6700 x 750 ml bottles.