

Knorhoek Two Cubs Rosé 2011

Nice balance between fruit and acidity showing nice fruit flavours and grape aromas. Excellent for pre-drinks at weddings and other functions.

Enjoy it on its own or with lighter meals such as salads and seafood's.

variety : Shiraz | 39% Shiraz, 30% Merlot, 19% Cabernet Sauvignon, 12% Pinotage

winery : Knorhoek Wines

winemaker : Arno Albertyn

wine of origin : Simonsberg, Stellenbosch

analysis : alc : 12.02 % vol rs : 6.1 g/l pH : 3.16 ta : 6.1 g/l

type : Rose style : Off Dry

pack : Bottle closure : Cork

ageing : Drink now or in the next 3 years.

about the harvest: Two methods are used. Selected blocks are picked early for fresh fruity style and selected blocks are picked ripe where skin contact is given overnight.

in the cellar : Then about 10% of juice is extracted by the method of Saignée or 'bleeding'. This gives a well-balanced wine between fresh and crispy and more intensity on mouth feel and flavours. The juice undergoes cold fermentation in stainless steel tanks with white wine yeast for 4 weeks. Then the resultant Rosé is filtered and bottled.

