

## False Bay Rose 2010

A delicately spiced Rosé with summer fruit on the palate.

Perfect with Mediterranean dishes and seafood, or on its own.

variety : |

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.12 g/l pH : 3.44 ta : 5.24 g/l

type : Rose style : Dry body : Medium taste : Fruity

pack : Bottle closure : Screwcap

### in the vineyard : Vineyards

After much debate and numerous requests from customers, we finally decided to produce a Rosé for the False Bay range. We generally prefer Rhône varieties for making Rosé, so the search was on to find vineyards that would accomplish our goal. Old Cinsaut vineyards in the Stellenbosch area clinched the deal and a small portion of Mourvèdre from the Paarl region adds to the complexity of this wine.

### The 2009/10 Growing Season

After a very cool 2008/09 growing season, the 2009/10 vintage was one of the most difficult in years. Strong winds of up to 120 km/h and rainstorms at the end of October were some of the climatic factors we had to battle with during spring. The wind created havoc right through the season, blowing off shoots and reducing the yield significantly. Cool weather prevailed through spring into late February 2010 and had a positive influence on quality of the grapes. White varieties were generally picked during the cool conditions prevailing in January and February.

**about the harvest:** Grapes were harvested at about 23° Balling.

**in the cellar :** It was cooled to 12°C before being whole-bunch pressed. Only the best, finest juices were used to make the False Bay Rosé. The wines were allowed to ferment naturally at temperatures of 16 – 18°C.

