

Secateurs Rosé 2011 from old vines Cinsault, Shiraz and Grenache

This is a truly unique rosé as it was made from very old vines and really displays the minerality that characterises the wines from our farm. The aromas are complex red fruits, spice, rose water, currants and the palate is generous and textured with a long finish.

variety : Cinsaut | Cinsaut, Shiraz, Grenache Noir

winery : AA Badenhorst Family Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.52 % vol rs : 2.9 g/l pH : 3.09 ta : 6.8 g/l so2 : 88 mg/l

type : Rose **style :** Dry **taste :** Mineral

pack : Bottle **closure :** Cork

in the vineyard : **Secateurs** - shape our bushvines during the winter pruning and are used to pick the ripe grapes in summer. Our family has, for the last three generations, nurtured our vines so that they can produce fruit of integrity.

Vineyards and vines: The grapes for this wine are grown by ourselves on Kalmoesfontein in the granite soils. The Grenache vines were planted in 1951 the Cinsault in 1963, which make them some of the oldest vines in the country.

about the harvest: The Cinsault and Grenache grapes were picked early in the morning.

in the cellar : The whole bunches were transferred to the press and pressed slowly so as not to extract too much colour. The Shiraz juice was allowed 4 hours of skin contact before it was pressed. The juices were blended and naturally fermented in tank.

Maturation: We have made only 300 cases of this wine and it's now ready to drink. It was clarified naturally with a rough filtration - was minimal so it may throw a slight deposit over time which of course is harmless.