

## Simonsvlei Premier Selection Shiraz Rosé 2011

A crisp, zesty Rosé that has a soft coral-coloured hue that invites a taste. Candy floss, strawberry and raspberry flavours on the nose follow through onto the palate.

Enjoy with steamed mussels, salmon or trout.

**variety :** Shiraz | 100% Shiraz

**winery :** Simonsvlei Winery

**winemaker :** Ryan Puttick

**wine of origin :** Western Cape

**analysis :** alc : 12.75 % vol rs : 4.42 g/l pH : 3.24 ta : 5.64 g/l so2 : 112 mg/l

**type :** Rose **style :** Dry **body :** Light **taste :** Fragrant

**pack :** Bottle **closure :** Cork

**in the vineyard :** All the vineyards are trellished and are facing east. Most of these are not irrigated. Basic canopy and crop management.

**about the harvest:** Harvest date mid February.

YIELD: 8t/ha

BALLING AT HARVEST: 21°B

**in the cellar :** Grapes are destemmed and crushed after which it is coldsoaked for 12-18 hours prior to fermentation. Juice is fermented in stainless steel tanks. Prior to bottling the wines are filtered and stabilized.

