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Vergenoegd Runner Duck Rosé 2009

Colour: Lively, brilliant pink strawberry pink with subtle hues of Vermillion.
Nose: Supple red fruits – strawberry, raspberries, pomegranate and green melon tones on the nose. Malbec contributes white pepper tones to compliment the red fruits.
Palate: AA full mouthfeel and body with a long, memorable and lingering finish. Taste of plums and raspberries on the front of the palate finishing with melon and lemon zest flavours..

Ideally suited for serving with Carpaccio, light Asian curries, Thai-styled foods, sushi and course any poultry dish, this wine can also be enjoyed completely on it's own, well chilled, and on a hot summer's day.

variety : Merlot | 52% Merlot, 32% Malbec, 16% Cabernet Franc
winery : Vergenoegd Löw The Wine Estate
winemaker : Marlize Jacobs
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 5.6 g/l **pH :** 3.46 **ta :** 5.5 g/l
type : Rose
pack : Bottle **closure :** Screwcap

in the vineyard : Those of you that have visited Vergenoegd will of course have seen our 500 strong flock of Indian Runner Ducks that daily forage for snails in our vineyards and march past our Restaurant on their way back home. The wines in this range have been named in honour of these hardworking ducks, who contribute towards our aim to implement more environmentally friendly farming practices

about the harvest: The grapes were handpicked with only the best grapes selected.

in the cellar : The Rosé is made in the more traditional French saignée method. The grapes were handpicked with only the best grapes selected, then crushed and allowed to macerate until the desired colour and flavours were obtained, and then some juice was racked off. The juice of the three cultivars were then cold-fermented together until dry, similar to making a white wine. Before bottling, the wine received a light fining and cold-stabilisation.

Bottling Date: 2009/11/09

Vergenoegd Löw The Wine Estate

Stellenbosch

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