

False Bay Rosé 2011

A delicate, pale Rose with flavours of spice and herbs on the nose. Mourvèdre component brings great freshness and persistence to the palate.

Perfect on its own on a warm summers day, but does compliment Mediterranean style dishes.

variety : Cinsaut | Cinsaut, Mourvèdre

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.09 g/l pH : 3.6 ta : 5.09 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Vineyards

False Bay Rose is produced from Cinsaut and Mourvedre. We generally prefer Rhone varietals for making Rose, so the search was on to find vineyards which would accomplish our goal. Old Cinsaut vineyards in the Stellenbosch and Riebeek area clinched the deal and a small portion of Mourvèdre from Paarl region adds to further complexity.

he 2010/11 Growing Season

It was a year characterized by huge climatic differences which resulted in a small crop with lots of concentration. Low winter rains and a very dry summer played a major part in the smaller crop. The start of the growing season was cool with lots of wind which led to uneven flowering. Windy conditions prevailed until mid-February and were particularly strong during December. Harvest started 6 - 10 days earlier than normal due to the dry, windy conditions. The harvest period was also very compact due to the dry conditions and small crop.

about the harvest: Grapes were harvested at about 22° 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. It spends 5 months on the lees before bottling.

