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Elgin Vintners Rosé 2011

Clear, pale salmon colour. Nose is clean and fresh with a hint of sweet melon and honey, reflecting slightly riper grapes than the 2010 vintage. Smooth entry with ripe fruit flavours with beautiful follow through. Nicely balanced with plenty of charm to satisfy both those who love a dry Rose as well as those who prefer something verging towards an off dry wine.



variety : Merlot | 100% Merlot
winery : Elgin Vintners
winemaker : Nico Grobler
wine of origin : Elgin
analysis : **alc :** 13.37 % vol **rs :** 4.1 g/l **pH :** 3.18 **ta :** 5.8 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **closure :** Screwcap

ageing : This wine drinks exceptionally well now but will benefit from a year or two in the bottle.

in the vineyard : The 2011 Elgin Vintners Rosé is vinified from 100% Merlot grapes, sourced from three vineyards within the Elgin Vintners partnership. This is a dry Rosé – pretend you are in the South of France and enjoy every satisfying sip!

The Merlot vines are planted on Tukulu and Glenrosa soil types with supplementary drip irrigation. In order to decrease vigour a permanent cover crop has been planted in the work row. Two the three vineyards are Smart-Dyson trained, the third being conventional VSP. The vines display perfect balance and yielded a production of 12 – 15 ton per hectare. The grapes were picked at 23.8°ß.

about the harvest: HARVEST DATE: 3rd March 2011

in the cellar : The grapes were delicately crushed and left for 4 hours to extract colour. After a light pressing into settling tanks, the free flow and press juice were kept separate. The juice was settled over 2 nights. Cold fermented at 12-14 degrees, with special selected yeast cultures. The juice took about 2½ weeks for fermentation to be completed. After fermentation the press and free run fraction was blended together, stabilized and bottled.