

## Hillcrest Cabernet Sauvignon Rose 2011

Lovely salmon pink colour - not overstated. Black berry fruit on the nose. Dry, with a balanced natural acidity and a hint of soft tannin which fills the palate with lingering fruity flavours. A great summer quaffer.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Hillcrest Estate

**winemaker :** \_

**wine of origin :** Durbanville

**analysis :** alc : 13.4 % vol rs : 3.0 g/l pH : 3.47 ta : 6.5 g/l

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

**pack :** Bottle **closure :** Screwcap

**about the harvest:** The grapes were hand picked from 9 year old vines at approximately 23.5° balling to maximise fruit flavour and acid balance.

**in the cellar :** After crushing and destemming the juice was immediately separated from the skins to achieve a light salmon pink colour. Fermentation was controlled at 12°C using two different yeasts in separate tanks. Each generated different fermentation flavours which increased wine complexity.

The wine remained on the lees (dead yeast cells) for a further 6 weeks after which time it was blended, cold stabilised and bottled under screw cap.

