

Gabriëlskloof Rosebud 2012

Colour: Watermelon-pinky hues, with a lighter salmon colour around the edges.

Nose: This bud blossoms into layers of flavour, from flinty to fresh. An initial blush of fresh blossoms (rose petals, hints of Turkish Delight) on the nose announce the Viognier, followed by the Shiraz's red berry spiciness.

Palate: It has a pleasant palate-cleansing acidity of young strawberries, followed by slightly grippy tannins and spices afforded by the Shiraz.

variety: Viognier | 48% Viognier, 52% Shiraz

winery: Gabriëlskloof Wines

winemaker: Kobie Viljoen

wine of origin: Bot River

analysis: alc : 12.48 % vol rs : 6.1 g/l pH : 3.22 ta : 7.0 g/l so2 : 149 mg/l fso2 : 22 mg/l

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

pack: Bottle **closure:** Cork

ageing: Rosebud should be consumed within 12 months of vintage.

in the vineyard: Rosebud is an off-dry blended Rosé made from 48% Viognier and 52% Shiraz. Like its name, the wine is youthful, full of promise and subtle rose perfumes. Specific blocks of vineyard are chosen and allocated for making Rosebud.

about the harvest: During harvest, grapes are cooled down overnight to preserve flavours.

in the cellar: The grapes are carefully bunch sorted before going into the fermentation tanks. Technically speaking, Rosebud is actually made in a 'Blanc de Noir' style, where the Viognier and Shiraz grapes are pressed together, and left on the skins for about 5 hours to gently extract the light pink colour. The 2012 Rosebud was bottled on 27 April and released on 1 June 2012.

Bottles: 8 325

