

Vondeling Signal Cannon Rosé 2012

A soft and elegant pink with an enticing bouquet of strawberries and fluffed cream on the nose. A premium example of sublime wine. Fresh raspberry tumbles toward a strawberry mid-palate and a creamy finish.

Share a glass with friends over a pomegranate salad or soak up the sun at a summer barbeque. We hope you enjoy it.

variety : Shiraz | 100% Shiraz

winery : Vondeling Wines

winemaker : .

wine of origin :

analysis : alc : 12.5 % vol rs : 3.9 g/l pH : 3.5 ta : 6.0 g/l

type : Rose **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : On the highest peak of Vondeling farm, lies a piece of heritage. One of the Cape's original Signal Cannons rests where it was once used to communicate to farmers that a ship had arrived in Cape Town's Table Bay harbour. Farmers would then hasten to the docks to trade their wares, swop stories and receive mail. In recognition of these brave pioneer farmers, we've named our wine after this symbol of their era. We hope you enjoy the wine.

in the cellar : Made in a traditional method using red grapes. The grapes are picked at low sugar levels to retain a fruity freshness and keep alcohol levels at a reserved 12.5%. They are gently crushed and an air bag employed to softly press the juice from the berries. All juice is extracted before significant color or harsh flavors can be extracted from the skins.

The juice is naturally settled for 24hrs and only the clear juice is fermented. The fermentation takes place in stainless steel tanks to preserve freshness. During fermentation, temperatures are kept low to capture the delicate flavour and aroma of the fruit. The wine matures on its yeast lees for three months before bottling.

