

False Bay Rosé 2012

A delicate, pale Rose with flavors of spice and herbs on the nose. Juicy flavours on pallet is well balanced by the crisp and dry finish. Great on its own.

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 : 12.5 % vol rs : 1.81 g/l pH : 3.44 ta : 4.35 g/l

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

pack : Bottle **size :** 0 **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 Riebeeck area clinched the deal and a small portion of Mourvedre from Stellenbosch and Elgin region adds to further complexity.

he 2011/12 Growing Season

Winter seems to be the foundation on which every new season is build. It sets up the vines for the coming growing season and its effects can be felt though out the growing season. We experienced very cold weather in the early part of winter, which allowed for even bud break in Spring. Vines did bud a bit earlier than normal due to the warmer weather experienced during the latter part of winter. Rainfall was very low during the winter period which is always a problem in areas where we rely on winter rains for our dams as well as to fill up the ground water levels. The dry conditions followed through into summer with a smaller crop the result. Very warm weather in early January caused sunburn in dry land areas and had a negative effect on the size of the crop. Fortunately the warm spell was followed by cooler temperatures for the rest of the ripening period. Grapes could ripen properly and harvest started about 2 weeks later than normal due to the cool growing conditions during the final ripening period.

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.

