

## Rietvallei John B Rosé 2013

The wine has a lovely floral bouquet expressing a mixture of berry-fruit flavours which carries through to the palate leaving a long-lasting aftertaste... A fresh, fruity, slightly sweet rosé for everyday enjoyment.

A perfect partner for salads, seafood and light meals in general. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve chilled (7-10°C).

variety : |

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin :

analysis : alc : 11.86 % vol   rs : 17.4 g/l   pH : 3.35   ta : 6.70 g/l   va : 0.40 g/l   so2 : 140 mg/l   fso2 : 27 mg/l

type : Rose

pack : Bottle   size : 0   closure : Cork

**in the vineyard :** The vines were are all trellised and under micro irrigation. General soil type is calcareous.

**about the harvest:** The grapes are machine harvested at night at 24 °Balling (Brix).

**in the cellar :** In the cellar, after cold settling, the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks at 17°C till dry. After fermentation the wine is left on the fine lees for at least two months before bottling.

