

Elgin Vintners Rosé 2012

Enchanting in all ways! A pretty light pink in colour. The nose displays nuances of blackcurrants, strawberries and perfectly ripe red cherries. In the mouth this delightful Rosé bursts with fruit flavours, a zesty berry sorbet with a trace of underlying minerality, thirst quenchingly dry with surprising length for a Rosé. Nicely balanced with plenty of charm to satisfy both those who love a dry Rosé as well as those who prefer something verging towards an off dry wine. Your perfect summer quaffer!

variety : Merlot | 100% Merlot

winery : Elgin Vintners

winemaker : Nico Grobler

wine of origin : Elgin

analysis : alc : 12.84 % vol rs : 3.4 g/l pH : 3.18 ta : 6.8 g/l

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

pack : Bottle **closure :** Screwcap

ageing : This wine drinks exceptionally well now but will benefit from a year or two in the bottle.

in the vineyard : The 2012 Elgin Vintners Rosé is vinified from 100% Merlot grapes, sourced from three vineyards within the Elgin Vintners partnership. This is a dry Rosé - pretend you are in the South of France and enjoy every satisfying sip!

The Merlot vines are planted on Tukulu and Glenrosa soil types with supplementary drip irrigation. In order to decrease vigour a permanent cover crop has been planted in the work row. Two of the three vineyards are Smart-Dyson trained, the third being conventional VSP. The vines display perfect balance and yielded a production of 12 – 15 ton per hectare.

about the harvest: Harvest date: 9 March 2012

The grapes were picked early morning at 23.8° Balling.

in the cellar : The grapes were crushed and pressed as soon as it was delivered at the cellar in order to ensure freshness, followed by a 2 hour cold soak to ensure maximum flavour. The juice was settled for 2 days below 10°C. Afterwards yeast was added for fermentation at between 12-15°C. Fermentation lasted approximately 3 weeks, so it was a long and smooth fermentation to ensure maximum development of flavours from the yeast. Wine was left on the lees for about 3 months to create a little bit of mouth feel and richness. Afterwards wine was cleared up with a soft filtration and put into the bottle for pure enjoyment!

Quantity: 4600 litres / 1022 cases (6 x 750ml) produced

