

## M-A-N Family Wines Rosé 2013

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### Hanekraai Rosé

Just as the rooster's crow (hanekraai) heralds the start of a new day, the M·A·N Rosé heralds the start of a great time. While we don't advocate drinking at the break of dawn, our "cock's crow" Rosé is the perfect partner to any fun!

The M·A·N Rosé is a vibrant and sophisticated wine with refreshing acidity balanced by a touch of sweetness. Bright cherry-pink in colour, with aromas of strawberries, rose petals, candy and tropical fruit. The wine is crisp and lively in the mouth, with red berry fruit flavours and a pleasant hint of boiled sweets.

A refreshing rosé well suited for sipping on a hot summer's day, yet having enough depth to pair well with richer foods. Will pair well with picnic selections, seafood and Thai dishes. Serve chilled.

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**variety** : Shiraz | Shiraz 75%, Cinsaut 20%, Viognier 5%

**winery** : MAN Family Wines

**winemaker** : Francois Bezuidenhout

**wine of origin** : Coastal Region

**analysis**: alc : 12.5 % vol   rs : 6.0 g/l   pH : 3.2   ta : 5.9 g/l

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

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

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### **in the vineyard :**

All the grapes for this wine come from our Agter-Paarl vineyards. Grown on Malmesbury Shale soils with low rainfall resulting in naturally low yields, the vineyards for this wine tend to produce wines with a delicious juiciness as well as excellent acidity and minerality.

The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. The red wines have very good colour and soft, ripe tannins.

**about the harvest:** Harvesting was done by hand. A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics.

**in the cellar :** Bunches were de-stemmed and crushed. After 5 hours skin contact in the press, the juice and skins were gently pressed and fermented at cool temperatures in stainless steel tanks. Fermentation was stopped early to retain some residual sugar to balance the acidity.

