

Boschendal Classic The Rose Garden Rosé 2013

Translucent ruby with a youthful strawberry edge. A vivid flourish of raspberry, cranberry and red cherry aromas with discreet roast nuts on the nose makes way to a delicate entry, blossoming in poised concentration of wild berry fruit flavours and oak spice gaining complexity and richness through to a long, finely textured finish.

A pretty wine with grace and beauty for light and easy anytime drinking. Best served chilled around 6°C either on its own or recommended as a great social summer wine with salmon quiche, smoked chicken salads, Sushi, Thai and Chinese food or soft white cheese like brie and camembert and picnic pâtés.

variety : Merlot | 50% Merlot, 15% Shiraz, 15% Cabernet Sauvignon, 15% Pinotage
(with 5% assorted red varieties)

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3.7 g/l pH : 3.27 ta : 5.77 g/l

type : Rose **style :** Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : A classic Rosé wine styled for immediate enjoyment, recommended for best drinking within a year or two of vintage whilst young and lively.

A gorgeous classic Rosé named in honour of the historic Boschendal rose gardens world famous as one of the oldest and most extensive collections in South Africa. A gorgeous classic Rosé named in honour of the historic Boschendal rose gardens world famous as one of the oldest and most extensive collections in South Africa.

in the vineyard : Grapes were sourced from a cross section of regions selected for optimal expression of each varietal. Vineyard tactics included pruning to two - bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality.

about the harvest: The 2013 vintage had a long ripening season producing expressive flavours and aromas. Grapes were hand harvested from mid - February to late March at an average ripeness between 21°B and 23°B.

in the cellar : To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to two hours of skin contact. Each varietal is handled separately and fermented cold at 14°C to retain the delicate aromas and flavours. Final blending of varietals creates complexity, consistency and balance before bottling.



Boschendal Estate

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