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Elgin Vintners Rosé 2013

As pretty as a ballerina in a pink tutu! Salmon pink in colour with a violet blue hue. Close your eyes, nose the wine and dream of strawberries and cream and ice cold water melon on a hot summer's day.

True to its nose, this enchanting dry Rose will transport you into an enchanted garden where ripe strawberries and succulent summer berries are utterly irresistible. Soft and creamy, nicely balanced fruit and acidity with oodles of charm, this Merlot Rose will satisfy both those who love a dry Rosé as well as those who prefer something verging towards an off dry or fruit driven wine. Your perfect summer quaffer!



variety : Merlot | 100% Merlot
winery : Elgin Vintners
winemaker : Nico Grobler
wine of origin : Elgin
analysis : **alc :** 14.19 % vol **rs :** 4.1 g/l **pH :** 3.07 **ta :** 6.4 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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

The 2013 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!

in the vineyard : 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.

about the harvest: The vines display perfect balance and yielded a production of 12 – 15 ton per hectare. The grapes were picked between at 23.9°C and 24.5°C.

Harvest date: 19th March 2013

in the cellar : The Merlot grapes were delivered to the cellar in a cool condition, immediately crushed and pressed. This was followed by a 2 hour cold soak. The juice was settled for 2 days below 10°C. Thereafter yeast was added and the wine was fermented 12-15°C for approximately three weeks.

This slow fermentation ensured the maximum development of flavours induced by the yeast and the natural fruitiness of the Merlot grape. The wine was left on the lees for about 3 months to create rounded mouth feel and richness. The wine was polished with a soft filtration and bottled for your pure enjoyment!