

Franschhoek Cellar Club House Rose 2013

An appealing pink tinged (with a salmon edge)wine with tempting sumptuous sweet red berries and cherries tinged with discreet spice and attractive perfume that fills the palate with sociable succulence and a soft dry finish.

Best served chilled between 6°C and 8°C for easy social drinking with or without food.Great with smoked salmon, sushi, prawns and smoked chicken and cold meats.

variety : 0 | Blended red varietals to give optimal balance between fruit and palate

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal Region

analysis : alc : 13.53 % vol rs : 3.8 g/l pH : 3.35 ta : 5.63 g/l

type : Rose **style :** Dry **taste :** Fruity **wooded**

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

ageing : Best enjoyed in the freshness of youth or up to a year.

Named for the legendary Club House at Drakenstein Golf Club and aptly styled for easy social enjoyment.

in the vineyard : Vine age: Various ages ranging from 7 to 20 years

Climate: Various climates and origins best suited to the component red grape varieties incorporated in the blend.

Soils: The vineyards are planted on varied soil types that lend specific nuances and characters to each block of grapes contributing to the complexity of the wine.

about the harvest: Harvested by hand in late February and early March .

in the cellar : Allowed and average of 2 hours skin contact after crushing to coax the characteristic gently salmon hue. Made from the free-run juice of red grape varieties. varieties only and cold fermented to optimise vibrant fruit expressions.



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