

Protea Rose 2014

Pale orange/coral blush. Delicate tangerine and mandarin vie for prominence on the nose with just a hint of red berry fruit too. In the mouth there is lovely vibrant freshness with oodles of tangy mandarin succulence which is balanced by a crisp dryness. Light, vivacious and animated, it offers up nectarine and orange rind flavours. Clean, focused dry finish.

variety : Mourvedre | Mourvedre, Shiraz, Cinsaut

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Swartland

analysis : **alc** : 12.81 % vol **rs** : 1.0 g/l **pH** : 3.28 **ta** : 5.5 g/l **va** : 0.16 g/l **so2** : 107 mg/l **fso2** : 38 mg/l

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

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

in the vineyard :

The Mourvedre, Shiraz and Cinsaut grapes were sourced from the Swartland area. These grapes were harvested in small lug boxes and transported to the cellar in refrigerated trucks to maintain the temperature and freshness of the fruit. The combination of these grapes gives you a balanced wine with freshness and good natural acidity.

Origin of Fruit: Riebeeksrivier

Soil Type: Shale

Rainfall: 884.95mm

about the harvest: The grapes were harvested at $\pm 21^{\circ}$ Balling.

Average Temp: 17.98° C

Yield: 8ton/ha

Harvesting Began: 20/02/2014

Harvesting Ended: 20/02/2014

in the cellar : All three varietals were crushed together and left on the skins for 3 hours. The juice was then drained off the skins into stainless steel tanks. Fermentation took place at 14.5° for 13 days. The wine was racked off its primary lees and left for 4 months on the fine lees.

Anthonij Rupert Wyne

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