

## Bartiney Noble Savage Rose 2013

This gorgeous pomegranate blushed wine displays perfumed strawberry and rose petal aromas on the nose and follows through with crushed raspberries on the palate. With its balanced sweetness and fresh acidity, this Rosé is perfectly suited for al fresco dining and lighter fare.

It is a perfect aperitif, on its own, or: Serve alongside steamed prawn and veggie rice paper rolls or Thai red curry with jasmine rice.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Bartiney Private Cellar

**winemaker** : Ronell Wiid

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.7 % vol **rs** : 10.4 g/l **pH** : 3.2 **ta** : 6.4 g/l

**type** : Rose

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

'You may not know it but there is a Noble Savage in all of us – a manifestation of sophistication and style, contrasting with a flash of mischief and a sexy sense of fun. Awakening your Noble Savage produces emotions and behaviours that result in the exciting and unexpected – raising eyebrows, raising the temperature and raising the game...'

**in the cellar** : Our Rosé is made in the saignée method, by "bleeding" juice from our Cabernet Sauvignon tanks prior to fermentation. The juice, pink in colour due to its minimal skin contact, is inoculated and fermented in stainless steel tanks. Minimal filtration and fining preserve the fresh fruit flavours.

