

Doolhof Cape Loerie Rose 2013

Light salmon pink, with a melange of red fruit, strawberry, watermelon, red currant, floral and candy floss. The palate is fresh, well balanced with citrus and lime fruit, ending with a crisp, lengthy finish.

Serving Suggestion: Serve with shellfish, fish or poultry. Excellent with duck or grilled tuna. Pairs well with light creamy cheese, or take along to any picnic. Chef's Special: Hot Thai noodles with ginger

variety : Grenache | Rhone type Grenache, Shiraz & Mourvedre

winery : Doolhof Wine Estate

winemaker : Gielie Beukes

wine of origin : Wellington

analysis : alc : 13.0 % vol rs : 4.2 g/l pH : 3.0 ta : 7.6 g/l

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

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

A Rosé with abundant fruit synonymous with warm summer days.

about the harvest: A Rhône type blend of Grenache, Shiraz & Mourvèdre. Handpicked in the early morning, with grapes received at the cellar, still cool, and in great condition.

in the cellar : Whole bunch sorting performed with the crushing of berries thereafter. The juice was kept on the skins for 4 hours, to allow for colour extraction. The Mourvèdre part was whole bunch pressed, not to extract any unwanted tannins. Free run juice was recovered, with a light pressing of skins, and 24 hour settling thereafter. The clear juice was racked and fermentation was induced with commercial yeast. All cultivars were fermented separately, with blending after fermentation. Fermentation lasted 19 days, with fermenting temperatures at around 14° Celsius. Stabilized and bottled in August 2013.

