

Thandi Shiraz Rosé 2014

A refreshing, easy drinking Rosé that is filled with sweet red berry and strawberry aromas with a lingering finish.

Serve chilled on its own or with fresh salads and seafood dishes.

variety : Shiraz | 100% Shiraz

winery : Thandi Wines

winemaker : Wine Consultant - Anton Du Toit

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.18 g/l pH : 3.36 ta : 5.81 g/l

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

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

ageing : Drink now or within one year of bottling.

in the vineyard : Soil type: Light textured, gravelly topsoil with highly weathered sub-soil.

about the harvest:

Balling: 22-23° B at harvest

Harvesting time: Beginning of March

Yield: 8 - 10 tons per hectare

in the cellar : Fermentation: Cold fermented in stainless steel tanks for 21 days at 13 - 14° C

Oaking: None

