

## Vondeling Rosé 2018

The wine has a delightful and delicate, salmon pink colour. It displays a bright bouquet of Turkish delight, raspberry coulis, passion fruit and litchi. The palate is well rounded but refreshingly vibrant, packed with red berry flavours, seductive floral undertones and a pleasant citrus twist. Pair with spicy Thai prawns, grilled Portuguese sardines or a fresh tomato, feta and pomegranate salad.

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**variety :** Merlot | 100% Merlot

**winery :** Vondeling Wines

**winemaker :** Matthew Copeland

**wine of origin :** Paarl

**analysis :** alc : 12.6 % vol   rs : 3.1 g/l   pH : 3.4   ta : 5.6 g/l

**type :** Rose

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

- Double Gold Rosé Rocks
- Gold Wine Awards
- Gold Gilbert & Gaillard International Challenge

**in the vineyard :** Made primarily from cold pressed Merlot, the anchor vineyard for this delicious wine is now 20yrs old. Located on a granite spur in the foothills of the Voor-Paardeberg Mountain, the berries are well exposed to sunlight. Exposure to sunlight is essential to eliminate green flavours from the fruit. The soil has a high clay percentage and this lends softness and volume to the wine. Great care is taken to ensure that the vines do not bear too great a crop or suffer from drought. This is done through green cropping of the vines and micro irrigation. Both practices help to preserve the natural acidity, freshness and vibrancy of the grape aromas.

**in the cellar :** Grapes are picked at optimum ripeness in the early hours of the morning before being destemmed and chilled before pressing. This short route, from vine to press, ensures minimal degradation of the fruit aromas and a very moderate extraction of colour. All free run juice is kept separate from the "colour fraction" to ensure a deliciously subtle salmon colour. The juice is cold settled to remove any coarseness and fermentation is done in stainless steel tanks. The wine is 100% unoaked. A six-month period of maturation on the yeast lees promotes richness and complexity.

