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Elgin Vintners Rosé 2014



As pretty as a ballerina in a pink tutu with the faintest violet blue hue! Close your eyes, nose the wine and dream of strawberries and cream, and ice cold water melon on a hot summer's day. True to its nose, this enchanting dry Rosé will transport you into an enchanted garden where ripe strawberries and succulent summer berries are utterly irresistible. Soft and creamy, nicely balanced fruit and acidity with oodles of charm.

This dry Merlot Rosé will be perfectly paired with a charcuterie platter bedecked with parma ham, fresh line fish, roast turkey or simply enjoyed as your summer quaffer.

variety : Merlot | 100% Merlot
winery : Elgin Vintners
winemaker : Nico Grobler
wine of origin : Elgin
analysis : **alc :** 13.26 % vol **rs :** 3.2 g/l **pH :** 3.2 **ta :** 6.1 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This wine drinks exceptionally well now but will benefit from a year or two in the bottle.

The 2013 Elgin Vintners Rosé is vinified from 100% Merlot grapes, sourced from three vineyards within the Elgin Vintners partnership. This is a dry Rosé – pretend you are in the South of France and enjoy every satisfying sip!

in the vineyard : The Merlot vineyard blocks are planted on Tukulu and Glenrosa soil types with supplementary drip irrigation. In order to decrease vigour a permanent cover crop has been planted in the work row. The vineyards are Smart-Dyson and VSP trained. The vines displayed perfect balance despite a difficult season and yielded a production of 12 – 15 ton per hectare.

about the harvest: The grapes were picked at 22.7° Balling.

Harvest date: 11th March 2014

in the cellar : The Merlot grapes were delivered to the cellar in a cool condition, immediately crushed and pressed. This was followed by a 2 hour cold soak. The juice was settled for 2 days below 10°C. Thereafter yeast was added and the wine was fermented at 12-15°C for approximately two weeks. The fermentation ensured the maximum development of flavours induced by the yeast and the natural fruitiness of the Merlot grape. The wine was left on the lees for about 3 months to create rounded mouth feel and richness. The wine was polished with a soft filtration and bottled for your pure enjoyment!

Bottling Date: 10 July 2014