

## Grunberger Rosenlese 2000

The wine has a beautiful coral colour with pronounced raspberry and strawberry flavours underlined by a lively honey blossom bouquet. On the palate it has vibrant strawberry fruits supported by a glowing spicy background and a long lasting aftertaste.

**variety :** Sauvignon Blanc | Sauvignon Blanc, Ruby Cabernet

**winery :** Grunberger

**winemaker :**

**wine of origin :**

**analysis :** alc : 7.5 % vol   rs : 80 g/l   pH : 3.42   ta : 6.7 g/l

**type :** Dessert

**in the vineyard :** The Sauvignon Blanc grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at 180 to 245 metres above sea level. The vines were planted from 1983 to 1989 in deep, red Hutton with a clay subsoil as well as loamy soils originating from granite. The vineyards face south to southwest.

The Ruby Cabernet came from vineyards in Riebeeck West, situated at 170 metres above sea level and facing east. The vines are low trellised and were planted from 1984 to 1985 in soils consisting of mainly Malmesbury shale with stone.

**about the harvest:** The grapes were picked by hand and by machine at 21.5 to 22,5°Balling. The Ruby Cabernet was picked during the middle of February and the Sauvignon Blanc from the middle of February until the middle of March.

**in the cellar :** In the cellar the juice received 12 hours skin contact and fermented cold at 14°C for 14 days. The blend consists of 80% Sauvignon Blanc and 20% Ruby Cabernet.

