

Protea Rose 2015

The appeal of the blush pink hue extends to the gentle berry/cherry bright fruitiness on the nose. A tangysucculence is immediately apparent in the mouth. Tasty plum and red fruit flavours are lifted and freshened with a vibrant acidity and even an edge of grapefruit zest. Delicious and refreshing with a clearly defined tail.

variety : Mourvedre | 59% Mourvedre, 22% Cinsaut, 19% Shiraz
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Swartland
analysis : **alc** : 12.80 % vol **rs** : 1.0 g/l **pH** : 3.24 **ta** : 5.2 g/l **va** : 0.26 g/l **so2** : 101 mg/l **fso2** : 37 mg/l
type : Rose **body** : Light **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard :

The Protea Rosé is a blend of 3 varietals, namely Mourvedre, Cinsaut and Shiraz which were sourced from the Darling-, Swartland- and Wellington regions.

Soil Type: Shale
Rainfall: 884.95mm

about the harvest: The grapes were harvested by hand between 21-and 22° Balling into small lug boxes and bins, before being transported to the cellar.

Yield: 8 ton/ha

Harvesting Origin & Dates: Rooderust (Darling) & Riebeeksrivier Swartland: 5 February 2015 Welbedacht (Wellington): 9 February 2015 Riebeeksrivier (Swartland): 16 February 2015

in the cellar : The 2015 vintage was one of the earliest in recent history, and delivered fruit of exceptional flavour and good natural acidity. The combination of the three grape varietals delivers a fresh, elegant and well-balanced wine. The grapes were all de-stemmed and crushed together for a short period of skin contact. The juice was drained for overnight settling, before racking into a cool fermentation in stainless steel tanks. The wine was bottled at the end of March, ensuring freshness and vibrancy of pure, natural fruit.



Anthonij Rupert Wyne

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