

Romond Impromptu Rose Traditionelle Merlot 2010

The initial strawberry on the nose recedes to reveal fragrant rose and soft fruit. This follows through to the taste and is tempered by a refreshingly crisp dryness.

variety : Merlot | Merlot

winery :

winemaker : André Liebenberg

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.38 ta : 5.7 g/l

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

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

in the vineyard : The merlot vineyards lie on the lower slopes of Helderberg's West Peak. The soils are mainly Estcourt and Tukulu with some weathered granite.

Varietal: Merlot clone MO12 on rootstock 101-14/AA2 400

Age of vines: Planted in 2000

Trellising: Double Perold vertical trellis

Plant density: 3200 vines per hectare

Yield: 5 t/ha

Irrigation: Supplementary drip

Vintage: A wet winter leading to a cool ripening period.

Harvest: 15 February

Grape Sugar: 22° Balling

about the harvest:

The quest for greater acidity and lower alcohol in a (traditional) rosé means harvesting early, with a risk of the grapes not yet having reached phenolic ripeness. Selected bunches were crushed, allowed but a chilly hour or two of skin contact and then slowly drained and the free-run juice cold-fermented for 6 weeks until completely dry. That's it — nothing else apart from resting in old oak for a few months, conforming to our policy of minimal intervention.

Bunch selection in vineyard. Destalked and lightly crushed, the juice allowed to slowly drain overnight. Inoculated with commercial yeast and fermented dry in 6 weeks. Rounded off in 2nd& 3rd fill French barrels.

