

Thandi Sparkling Rosé 2014

This rosé sparkling wine offers forest berry, rose petal, violet, white cherry and peach aromas on the nose, enhanced by a fine mousse.

Serve well chilled on its own or with smoked salmon and cream cheese snacks or smoked snoek paté.

variety : Shiraz | 100% Shiraz

winery : Thandi Wines

winemaker : Wine Consultant - Anton Du Toit

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 28.0 g/l pH : 3.38 ta : 5.48 g/l

type : Sparkling **style** : Sweet **body** : Soft **taste** : Fruity

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

ageing : Enjoy now or within 2 years of bottling.

in the vineyard : Soil type: Light textured, gravelly topsoil with highly weathered subsoil.

about the harvest: Balling: 22-23° B at harvest
Yield: 8 - 10 t/ha

in the cellar : Cold fermented in stainless steel tanks for 21 days at 13 - 14°C.
Oaking: None

