

False Bay Rosé 2016

The False Bay Rosé is an elegant, soft and intriguing wine. It flaunts a pale blush hue with floral nuances and red berries on the nose. The Mourvèdre component brings great freshness and persistence to the palate.

It is perfect on its own on a hot summer's day, but also complements Mediterranean style dishes exceptionally well.

variety : Cinsaut | Cinsault, Mourvèdre

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Western Cape

analysis : alc : 12.6 % vol rs : 2.2 g/l pH : 3.44 ta : 4.9 g/l

type : Rose **style :** Dry **taste :** Fruity

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

ageing :

Drink now.

in the vineyard :

False Bay Rosé is produced from Cinsault and Mourvèdre grapes. We prefer Rhône varietals when it comes to producing our False Bay Rosé as we believe that these varietals impart elegant tannins and ensure a well rounded wine. After intensive viticultural research old Cinsault vineyards in the Swartland area clinched the deal while a small portion of Mourvèdre from Stellenbosch added further complexity to this dry rosé delight.

in the cellar :

Grapes were hand-harvested and then cooled to 12°C before being whole bunch pressed – partially in our new horizontal basket press. This wine did not have any extended skin contact, to ensure that only the finest juice was used in producing our delicately spiced False Bay Rosé. The wine was allowed to ferment spontaneously in tank as well as in our wooden fermenters by using the naturally present yeast from the vineyards. The fermentation temperatures were at around 16 – 18°C. It then spent 4 months on the lees prior to bottling to ensure a gentle, well balanced wine.

