

## Gabriëlskloof Rosebud 2016

Grapes were picked on 9 February 2016 at a balling of about 23, and the two varieties were pressed together (55% Shiraz and 45% Viognier), making it (at least from a technical perspective) a Blanc de Noir. To be enjoyed chilled, with friends (or not) on sunny days. Perfect accompaniment to smoked salmon or sushi.

Smoked salmon and sushi

**variety** : Blend - Rose | 55% Shiraz and 45% Viognier

**winery** : Gabriëlskloof Wines

**winemaker** : Peter-Allan Finlayson

**wine of origin** : Bot River

**analysis** : alc : 12.5 % vol   rs : 2.1 g/l   pH : 3.22   ta : 6.6 g/l

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

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

**ageing** : 2-3 years

**about the harvest**: Grapes were picked on 9 February 2016 at a balling of about 23, and the two varieties were pressed together.

