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Protea Rosé 2017

Pale blush-pink colour. Gentle aromas of nectarine and lemon zest. Tangy entry to the mouth with vivid lemon- and citrus zest flavour. Juicy succulence with more stone fruit apparent, along with light fruity hints of plum and red cherry. A lively, vibrant mouthful which finishes nicely dry. An ideal summertime sipper.

Tapas & antipasti dishes



variety : Mourvedre | 52% Mourvedre, 35% Cinsaut, 7% Grenache, 6% Shiraz
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Swartland
analysis : **alc :** 13.14 % vol **rs :** 2.0 g/l **pH :** 3.20 **ta :** 5.9 g/l **va :** 0.24 g/l **so2 :** 84 mg/l **fso2 :** 25 mg/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ready to enjoy. Will keep 2-3 years

in the vineyard : AVERAGE TEMPERATURE: 17.86°C RAINFALL: 490.85mm HARVESTING BEGAN: 02/02/2017 HARVESTING ENDED: 02/03/2017 The Protea Rosé is a blend of grapes from our Rooderust farm in Darling and Riebeeksrivier in the Swartland. Other coastal lying vineyards were also sourced to produce the blend which is aimed at emulating the classic rosés typically found in the southern coastal regions of France.

about the harvest: Although the drought conditions persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids. A great vintage.

in the cellar : Grapes were hand-picked between late January and end of March 2017. Upon arrival at the cellar, they were whole-bunch pressed immediately or given very limited skin contact time to minimise the extraction of colour. The juice was allowed to settle overnight before being racked and cold-fermented using selected yeast cultures. The wine was kept on the the lees in stainless steel tanks before being blended and bottled.

Anthonij Rupert Wyne

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