

Boschendal Classic The Rose Garden Rosé 2017

On the Nose: Enticing crushed summer berry aromas.

Palate: Soft and juicy, bouncing with succulent ripe strawberries, raspberries and mulberries tinged with a hint of spice. Finishes with great balance, freshness and fruity intensity.

variety : Cabernet Sauvignon | A classic blend of noble red cultivars.

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.5 ta : 5.8 g/l

type : Rose **style** : Dry

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

ageing : Best enjoyed within a year of vintage, although the weight and concentration will allow for up to three years of bottle maturation.

The historic rose garden at Boschendal is a national treasure, housing one of the oldest collections of roses in the Cape.

in the vineyard : Grapes were sourced from a cross section of regions selected for optimal expression of each varietal. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality.

about the harvest: Grapes were hand-harvested from mid-February to late March at an average ripeness of between 21° and 22° B.

in the cellar : To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to two hours of skin contact. Each varietal is handled separately and fermented cold at 14° C to retain the delicate aromas and flavours. Final blending of varietals creates complexity, consistency and balance before bottling.



Boschendal Estate

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