

False Bay Whole Bunch Rosé 2017

The False Bay Rosé is a restrained, elegant and soft wine. Fruity freshness on the nose derives from pomegranate and red berry nuances, enhanced by soft minerality. 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 a tuna steak very well.

variety : Cinsaut | Cinsault, Mourvèdre

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Western Cape

analysis : alc : 15.5 % vol rs : 1.8 g/l pH : 3.35 ta : 5.5 g/l

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

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

ageing : Drink now

in the vineyard : What looked like an average harvest, due to the winter drought, turned out surprisingly well. This also attested yet again, that Mother Nature always keep us on our toes. The 2016 Cape winter did not see a lot of rainfall – about half the average – and it was also not exceptionally cold. We barely saw any snow on the mountains. Spring started early which lead to an early bud burst and flowering. Thankfully we did not experience strong winds during this period, which helped with an even berry set. Seeing that we already experienced drought conditions during the berry formation stage, cell formation was also impacted to produce small cells from the start. In January, we received a little rain which assisted the vine to grow without being too stressed. During the rest of the season we had beautiful cool evenings and mild day temperatures and this ensured a proper, even ripening process. We started picking at the end of January and were very happy to see little to no rot; small berries with a lot of concentration, and great acids!

in the cellar : Grapes were hand-harvested and then cooled to 12 °C before being whole bunch pressed – partially in our new 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 Whole Bunch Cinsault Mourvèdre. The wine was allowed to ferment spontaneously in tank as well as in our wooden fermenters using the naturally present yeast from the vineyards. The fermentation temperatures were at around 16 – 18°C. It then spent an extended period on the lees prior to bottling to ensure a well-balanced wine.

