

Diemersfontein Rosé 2016

A lively pale peach colour with soft tones of raspberry, strawberry and candy floss. The delicate and smooth berry flavours follow through to the palate with a medium body and a lingering dry finish.

This Rosé goes brilliantly with all sorts of food. Its ample body and wonderful aroma make it a notable and exciting combination. It's fantastic with sushi, but also try it with Camembert and Brie, Paella or Grilled chicken.

variety : Mourvedre | 55% Mourvèdre & 45% Grenache

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode

wine of origin : Wellington

analysis : alc : 13% % vol rs : 1.7 g/l pH : 3.2 ta : 5.5 g/l

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

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

2017 Rosé Rocks - Gold

There exists a passion at Diemersfontein that is impossible to overlook. The Diemersfontein range of wines encapsulates the magnificence, elegance and grace of this estate and its people, and makes every sip of our wines a magical experience.

about the harvest: The Mourvèdre and Grenache grapes were harvested separately at a sugar level of 22°B.

in the cellar : The grapes are destemmed, crushed and left to soak in the press for 2 hours. The free run was separated from the press juice and cold fermented. The Rosé was left on its lees after fermentation for 3 months and blended together.



Diemersfontein Wine and Country Estate

Wellington

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