

Franschhoek Cellar Club House Rose 2017

This crisp and dry Rosé is made in a classic Provençal style, according to the winemaker, with just a hint of sweetness and a fresh acidity. An appealing pink-tinged colour with sumptuous sweet red berries and cherries tinged with discreet spice. A succulent palate leads to a soft, dry finish.

The perfect partner to smoked salmon, sushi, prawns, smoked chicken and cold meats.

variety : 0 | Blended red varietals to give optimal balance between fruit and palate

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Western Cape

analysis : alc : 13.00 % vol rs : 3.0 g/l pH : 3.5 ta : 5.8 g/l

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

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

ageing : Best enjoyed in the freshness of youth or up to a year.

Named for the legendary Club House at Drakenstein Golf Club and aptly styled for easy social enjoyment.

in the vineyard :

The vineyards are planted on varied soil types that lend specific nuances and characters to each block of grapes contributing to the complexity of the wine.

in the cellar : Allowed an average of two hours skin contact after crushing to coax the characteristic gently salmon hue.

Made from the free-run juice of red grape varieties only and cold fermented to optimise vibrant fruit expressions.



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