

Fairview Rose Quartz 2017

Pale rose quartz colour in the glass. Displaying fresh raspberries, rose petal and pomegranate, with hints of winter melon on the nose. Daisy fresh on the palate, a fruit basket of flavour ending on a delectable dry finish.

A very versatile wine. Will pair well with fresh salmon sushi, salads, and creamy pasta dishes.

variety : Grenache | 54% Grenache, 29% Carignan, 17% Cinsault

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.22 ta : 6.5 g/l

type : Rose **style :** Dry **body :** Full **taste :** Mineral

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

ageing : Drink now

in the vineyard : All the grapes were handpicked and transferred to the cellar in crates where they were whole bunch pressed and the juice was allowed to settle overnight. The juice was racked off the lees and 20% was fermented in older French oak barrels, while the remainder was cold fermented in stainless steel tanks. The barrels were stirred (battonage) monthly, maturing for 5 months on the lees before blending and bottling.

about the harvest: All the grapes were handpicked and transferred to the cellar in crates where they were whole bunch pressed and the juice was allowed to settle overnight. The juice was racked off the lees and 45% was fermented in older French oak barrels, while the remainder was cold fermented in stainless steel tanks. The barrels were stirred (battonage) monthly, maturing for 6 months on the lees before blending and bottling.

in the cellar : This pale, fresh style rosé is a welcome new addition to the Fairview range. A great summer wine, vibrant and easy to enjoy

