

## Val du Charron Aphaea Silk Rose 2018

Light Rose to salmon pink in colour. Dominated by red berry fruit, especially raspberry and strawberry with watermelon, smoky and slightly savoury undertones. A light, yet not light, refreshing and supple wine ideal for enjoying well chilled on a hot summer's Day.

**variety** : Shiraz | 25%Shiraz, 21%Pinotage, 11%Cabernet Sauvignon, 9%Grenache Noir, 9%Merlot, 9%Petit Verdot, 5%Viognier

**winery** : Val du Charron Wine & Leisure Estate

**winemaker** : .

**wine of origin** : Wellington

**analysis** : alc : 12.27 % vol rs : 10.7 g/l pH : 3.19 ta : 5.4 g/l

**type** : Rose

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

**about the harvest**: The grapes were hand harvested at Optimal Ripeness in 20kg crates.

**in the cellar** : Crushing took place early the next morning, after chilling the grapes overnight in the cold room. Juice were drawn off during crushing to minimize extraction and maximize elegance. The juice were then settled, racked after two days and inoculated for fermentation. Fermentation was done at temperatures under 16°C to preserve delicate aromas. All varietals were fermented separately and only blended post fermentation for maximum complexity. The sweetness is from the grapes' natural sugar.

**Bottles** : 3307

