

Roodeberg Rose 2017

This attractive, deep salmon-pink rosé delights with subtle aromas of watermelon, litchi and strawberry, as well as hints of rose petals and Turkish delight. The palate is fresh and soft, with a good acidity and fruity, long finish.

Although this wine is perfect to enjoy on its own, its style is known to pair well with a variety of dishes such as tapas, light meals like *Salade Niçoise*, grilled seafood, paella or even grilled chicken or pork. The wine is at its best when served well chilled.

variety : Cabernet Sauvignon | 54% Cabernet Sauvignon, 39% Shiraz, 7% Grenache Noir

winery : Roodeberg

winemaker : Louwritz Louw

wine of origin : Western Cape

analysis : alc : 13.67 % vol rs : 4.0 g/l pH : 3.20 ta : 6.14 g/l

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

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

ageing :

Enjoy now or cellar for up to 24 months from vintage.

in the vineyard :

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool-to-moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – a characteristic usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions, which ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in the order varieties are traditionally harvested, wine quality looks fabulous.

