

Roodeberg Rose 2018

This attractive, deep salmon-pink rosé delights with subtle aromas of watermelon, litchi and raspberry, 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 | 63% Shiraz, 32% Cabernet Sauvignon, 3% Cinsaut, 2% Mourvèdre

winery : Roodeberg

winemaker : Louwritz Louw

wine of origin : Western Cape

analysis : alc : 12.44 % vol rs : 3.0 g/l pH : 3.23 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing :

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

in the vineyard :

Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track. October and November saw higher rainfall, but not enough to make up the deficit while Southeaster winds during flowering had a variety of impacts. December and January were significantly warmer than 2017. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness.

