

Douglas Green Rosé 2019

Pretty deep pink with a feint orange shimmer. Exuberant crushed summer berries, glacé cherries, Turkish delight and a delicate spiciness that carries through to a surge of redolently ripe berry flavours finishing with a delicious fruity intensity that is softly off dry and succulent.

An irresistible off dry rosé gushing with sociable likability almost anywhere, anytime but particularly delicious when enjoyed well chilled as the perfect summer wine. Enjoy outdoors at picnics, at the beach, at barbecues with smoked salmon and sushi, chicken salad or sweet and sour Chinese takeout.

variety : Pinotage | 100% Pinotage

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 4.0 g/l pH : 3.5 ta : 6.0 g/l

type : Rose **style** : Off Dry **body** : Soft **taste** : Fruity

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

ageing : Drinking well now but may develop further honeyed richness for up to 3 years.

"A pink explosion of juicy red berries from South Africa's unique grape variety"

in the vineyard : Last year's crop was very small because of the drought. This year, after a good winter rain, one of the biggest challenges we have seen is the unevenness in the ripening of the berries. The whites wines are showing excellent ripeness and acidity. 'We'll have brilliant fruit, richness and mouthfeel complemented by the freshness.' 'Meanwhile, for the red wine like Pinotage, there's an unprecedented tannin ripeness that is going to provide beautiful tannins structure and no harshness.

in the cellar : Every vineyard block is vinified separately in appointed cellars under the explicit direction of our Oenologist. Fermentation took place in stainless steel between 14°C - 16°C. 80% fermented on French oak staves for subtle oak nuances before racking. 10% fermented on American oak and the remaining component was left completely unoaked. The young wine was left on the fine lees for further complexity and integration before final blending and bottling at our cellars in Wellington.

