

Val du Charron Reserve Rosé 2019

Tasting note as follows: Light pink in colour, driven by sweet tropical notes. Strawberries and watermelon are the main aromatic profile of the wine. Crisp and fresh. Fruit driven yet well rounded and smooth. Ideal for any occasion.

variety : Chardonnay | 64% Chardonnay, 18% Grenache Blanc, 14% Roussanne, 4% Mouvedre

winery : Val du Charron Wine & Leisure Estate

winemaker : Juhan Hunlun

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.46 ta : 5.3 g/l

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

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

about the harvest:

The grapes were hand harvested at optimal ripeness in 20kg crates.

Production: 2400 bottles

in the cellar : Crushing took place early the next morning after chilling the grapes overnight. Juice were drawn off during crushing to minimize extraction and maximize elegance. The juice were then settled, raked 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.

