

Angels Tears Rose 2019

This is a lovely fresh, crisp Rosé with upfront, fresh raspberries, peaches and cherry flavours with notes of spice and blossoms. This is a well-balanced, easy drinking wine with a delightful fruity profile.

Enjoy a glass on its own or pair the Rosé with lightly seasoned seafood dishes or summer salads. It is the perfect picnic wine. Enjoy chilled.

variety : Chenin Blanc | 50% Chenin Blanc, 50% Pinotage

winery : Grande Provence Heritage Wine Estate

winemaker : Thys Smith

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 3.33 g/l pH : 3.38 ta : 5.4 g/l

type : Rose **style :** Semi Sweet **body :** Light **taste :** Fruity

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

Angels Tears got its unusual name from a legend that began in a small town, Freinet, in France in the 18th century, when the grape harvest produced an outstanding vintage that was especially fragrant and ambrosial. Word spread afar, and legend has it angels stole into the village cellars by night and, upon touching the wine to their lips, wept tears of joy. The very same legend continues to this day at Grande Provence, home of Angels Tears. Here a French Huguenot family planted the first vines imported from France in 1694. The first batch of Angels Tears wines was produced in 1992 from Muscat d'Alexandrie grapes.

in the cellar : Only the best grapes are selected from Grande Provence vineyards and picked by hand for processing. The grapes are brought to the cellar where they are gently destemmed and fermented at 28°C. After fermentation each cultivar goes through a selection process and only the most fitting wines are chosen for the final blends, ensuring consistency in the fruity character of these delightful wines. This fruity Rosé only has 30 minutes of skin contact to obtain its seductive salmon pink hue.

