

Diemersfontein Rosé 2019

A pale peach colour with soft tones of raspberry, strawberry and candy floss. The delicate and smooth berry flavours follow through to the palate with a medium body and a lingering dry finish.

This Rosé goes brilliantly with all sorts of food. Its ample body and wonderful aroma make it a notable and exciting combination. It's fantastic with sushi, but also try it with Camembert and Brie, Paella or Grilled chicken.

variety : Grenache | 48% Grenache Noir, 32% Mourvèdre, 20% Cinsault

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Wellington

analysis : alc : 13 % vol rs : 2.4 g/l pH : 3.67 ta : 5.4 g/l

type : Rose **style :** Dry **body :** Medium

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

about the harvest: The Grenache grapes were harvested at a sugar level of 22 degree balling.

Harvest Date: February 2019

Yield: 8 ton/ha

in the cellar : The grapes were harvested at a sugar level of 22 degree balling, destemmed, crushed and immediately drained at the press. The free run and press juice was kept separately and cold fermented. After fermentation the free run and press juice was fined and blended together.



Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za