

## Opstal Estate Blush 2019

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Putting these cultivars together so early in the process allows more time for the aromas to meet and marry, combining the cherry, strawberry and raspberry aromas of the Syrah with the intensity of peach and apricot flavours from the Viognier.

Sushi, Summer Salads and Pastas Chicken Pie.

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**variety** : Shiraz | 60% Syrah; 40% Viognier

**winery** : Opstal Estate

**winemaker** : -

**wine of origin** :

**analysis** : **alc** : 12.7 % vol **rs** : 2.9 g/l **pH** : 3.25 **ta** : 5.4 g/l

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

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

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This wine was first made by current MD Stanley Louw in 2006 when there was an oversupply of red wine on the market. He used our Syrah to make a light-coloured, elegant dry rosé with some Viognier. Today, this is one of our best-sellers with the Europeans being especially fond of it during their summer. Needless to say, it's also one of Stanley's favourites!

**about the harvest**: The grapes are harvested together.

**in the cellar** : The grapes are pressed together and fermented together.