

Brookdale Mason Road Serendipity Rosé 2020

This wine is medium salmon in colour, with aromas of cherries, strawberries and passion fruit. The palate is well balanced with good fruit concentration, bright red fruit flavours and floral undertones. It finishes off with a medium acidity and lingering aftertaste.

variety : 0 | Syrah, Grenache, Cinsault

winery : Brookdale Estate

winemaker : Kiara Scott

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.2 ta : 6.0 g/l

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

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

in the vineyard :

2020 was a particularly challenging vintage. Closer to picking we experienced a heat wave, strong winds, and a fire.

December was relatively cool with strong winds, due to this our vines experienced an increase in wind stress and utilized more water, but this also decreased the average daytime temperatures on the property. Constant wind during December can hinder active shoot growth and can dry out soils considerably.

With dry-land vineyards planted on soils with a higher water-holding capacity we had no symptoms of water stress. Temperatures suddenly spiked during mid-January, after which it dropped rapidly due to a cold front, which also brought along wide-spread rains. The harvest season commenced relatively early.

Extremely warm temperatures were recorded in February, which placed immense pressure on the cellars' processing capacity as grapes had to be harvested simultaneously. March was cooler with a few rain showers, which delayed the ripening process of the last few blocks. Despite these challenges the harvest went smoothly with minimal interruptions and the grapes were harvested at optimal ripeness.

in the cellar : Bunch selection was done in the vineyard. Grapes were whole bunch pressed and settled overnight and fermented in stainless steel tanks to preserve freshness. This elegant style wine was partially matured in old oak barrels for a few months for added complexity and body. After primary fermentation the various components were blended and bottled.

