

The Drift Year of the Rooster Rosé

This wine is a perfect way to start a meal and is our favourite summer lunchtime wine. With aromas of jackfruit, nectarine and rose petals it is super dry and fresh with a long, deliciously soft red fruit finish.

Very few wines will pair better with a sunset over the sea, especially if your feet are in the sand and your hair is still wet from a plunge beneath the waves. Failing that close your eyes and the wines will transport you there. It will also go brilliantly with fresh oysters sprinkled with lime juice, fresh scampi and triple cooked wedges with dill-infused mayonnaise and of course butter chicken curry.

variety : Cabernet Sauvignon | Cabernet Sauvignon & Merlot

winery : The Drift Estate

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 11.0 % vol rs : 1.4 g/l pH : 3.46 ta : 5.7 g/l

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

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

If James Bond found himself on a train chugging through a desolate desert, he would most certainly choose this wine with his starter course of smoked Scottish salmon, dressed with capers and splashed with fresh lime juice.

