

## Diemersfontein Rosé 2023

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 | 75% Mourvedre, 15% Cinsault, 12% Grenache

**winery** : Diemersfontein Wine and Country Estate

**winemaker** : Francois Roode

**wine of origin** : Wellington

**analysis** : alc : 12.65 % vol rs : 2.1 g/l pH : 3.13 ta : 5.9 g/l

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

**pack** : Bottle **size** : 0 **closure** : Screwcap

2023 Rosé Rocks - Gold

**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](http://www.diemersfontein.co.za)