

Vriesenhof Grenache Rose 2022

Delicate salmon-pink appearance. The wine shows subtle stone fruit aromatics with floral notes and a nice dash of ripe strawberry. The palate has energy and purity of flavour, with deliciously balanced acidity, and a fine savoury finish.

The perfect accompaniment to al fresco meals, poolside quaffing or more serious consideration with tapas and Mediterranean inspired cuisine.

variety : Grenache | 60% Grenache, 40% Mourvèdre

winery : Vriesenhof Vineyards

winemaker : Jan Coetzee

wine of origin : Stellenbosch

analysis : alc : 12.88 % vol rs : 1.0 g/l pH : 3.24 ta : 5.71 g/l

type : Rose **taste :** Fruity

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

about the harvest: Grapes are harvested between 20 and 22 Balling.

in the cellar : Whole bunches are thrown into the press. The press is rolled for 1 to 3 hours, depending on depth of colour of first batch. Tank is settled overnight before clean juice is added to a new tank and inoculated. Fermentation lasts 14 to 20 days at 12 – 15 degrees Celsius. Wine does not go through malolactic fermentation. Bottled 5 months after harvest.



Vriesenhof Vineyards

Stellenbosch

021 880 0284

www.vriesenhof.co.za