

Vriesenhof Grenache Rose 2023

Very delicate rose gold in appearance. Subtle melon and floral aromas offset citrus rind and light quinine notes. Very fresh and enticing! The savoury palate is balanced by intense fruit concentration and a fine bead of acidity providing length to the finish.

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

variety : Grenache | 50% Grenache, 35% Mourvèdre, 15% Shiraz

winery : Vriesenhof Vineyards

winemaker : Adam Mason

wine of origin : Stellenbosch

analysis : alc : 12.60 % vol rs : 3.9 g/l pH : 3.13 ta : 6.5 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 hour, 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 goes through partial malolactic fermentation.



Vriesenhof Vineyards

Stellenbosch

021 880 0284

www.vriesenhof.co.za