

Boschendal Classic The Rose Garden Rosé 2024

On the Nose: Enticing crushed summer berry aromas.

Palate: Soft and juicy, bouncing with succulent ripe strawberries, raspberries and mulberries tinged with a hint of spice. Finishes with great balance, freshness and fruity intensity.

variety : Cabernet Sauvignon | 55% Cabernet, 30 % Shiraz, 15 % Grenache Noir

winery : Boschendal Estate

winemaker : Danielle Coetsee

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 3.0 g/l pH : 3.3 ta : 6.0 g/l

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

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

The historic rose garden at Boschendal is a national treasure, housing one of the oldest collections of roses in the Cape.

in the vineyard : Grapes were sourced from a cross-section of regions selected for optimal expression of each variety. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality.

about the harvest: Grapes were hand-harvested from mid-February to late March at an average ripeness of between 21 and 22°B.

in the cellar : To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to two hours of skin contact. Each variety was handled separately and fermented cold at 13°C to retain the delicate aromas and flavours. The final blending of varieties created complexity, consistency and balance before bottling.



Boschendal Estate

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