

Vergelegen Florence Rosé 2024

Strawberry and raspberry notes with a delicate acidity and rose-gold hue. We wanted to create the perfect summer wine for all al fresco lunches, braais and picnics and here she is, Florence Rosé!

Al fresco lunches with fresh salads, chicken or grilled fish.

variety : Shiraz | 65% Shiraz,25% Grenache,10% Mourvedre

winery : Vergelegen Wines

winemaker : Luke O'Cuinneagain and Jerome Likwa

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.05 g/l pH : 3.19 ta : 6.06 g/l

type : Rose **body** : Light **vegetarian**

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

2025 Tim Atkin SA Special Report - 91 Points

2024 BBC Good Food - Best South African Rosé

ageing : Drinking beautifully now.

Summer in a glass!

in the vineyard : The grapes are grown on Hutton soils which are north and north-west facing, catching the afternoon sunshine. This makes the slopes slightly warmer than the rest of the farm.

in the cellar : Partially whole-bunch pressed and destemmed to achieve a delicate blush color, with only 400 liters per ton selected for this purpose. Each cultivar was fermented separately in stainless steel tanks using a variety of yeasts. The wine underwent an extended period of lees contact, with regular stirring over approximately 6 months, before being meticulously filtered and bottled.



Vergelegen Wines

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