

De Wetshof Estate Lilya Dry Rosé 2024

Hues of onion-skin and salmon-pink are the result of a rosé made to the classic method of bleeding juice of red grapes shortly after crushing. The floral aroma leads to a freshness on the palate showing notes of red berries, stone-fruit and plums, with a lingering undertone of light spice and honeycomb.

variety : Cabernet Franc | Cabernet Franc & Pinot Noir

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Robertson

analysis : alc : 13.07 % vol rs : 1.87 g/l pH : 3.41 ta : 6 g/l so2 : 42 mg/l fso2 : 152 mg/l

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

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

ageing : 2 - 4 Years

in the vineyard : The Robertson Valley is characterised by cold winters and sunny summers, with an average annual rainfall of 350 - 400mm. In summer a fresh southerly breeze has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. Nights are chilly and during summer months a mist often shrouds the vineyards until late morning. The dry climate and bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

Age of the vines: 12 - 15

Vines per hectare: 4000 and some sections 4500

Rootstock: Richter 99 and Richter 110

Planting row: 2,4m x 1m and 1,83m x 1,2m

Soil PH: 7,2 - 8,2

Trellising style: 6 Wire fence system cordon with spur pruning

about the harvest: 6 - 8 tons per hectare

in the cellar : The grapes are handpicked in the coolness of morning, and the emphasis is on capturing the natural complexities of the grapes immediately for the making of this wine. Once de-stemming, and a gentle pressing and overnight settling without skin contact are complete, the juice is racked off the sediment and pumped into stainless steel tanks for alcohol fermentation.



De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com