

De Wetshof Estate Lilya Dry Rosé 2025

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 : 13.16 % vol rs : 1.7 g/l pH : 3.29 ta : 5.9 g/l so2 : 36 mg/l fso2 : 104 mg/l

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

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

2025 Rosé Wine and Spirit Challenge - Gold

ageing : 2 - 4 years

in the vineyard : Climate

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.

Irrigation

Controlled computerised irrigation systems including the monitoring of soil moisture content ensure the vines are given exactly the right amount of water at the right time to produce grapes of optimum ripeness and developed flavours.

Soils

An abundance of free limestone is complemented by a heavy clay component ensuring excellent water-retention and adding structure and fullness to this delicate wine. These soils have high free lime content on De Wetshof. This adds complexity and structure to the wines, allowing optimum varietal expression with classic Cabernet Franc flavours of soft floral, spicy red berry fruit.

Vineyard information

Age of the vines: 12 - 17 years

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

Yield: 6 - 8 tons per hectare

about the harvest: 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.

in the cellar : Once de-stemming, and a gentle pressing and overnight settling without skin contact are complete, the juice is raked off the sediment and pumped into stainless steel tanks for alcohol fermentation.



De Wetshof Estate

Robertson

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