

## Diemersfontein Rosé 2025

A pale peach colour with soft tones of raspberry, strawberry and candy floss. The delicate and smooth berry flavours follow through to the palate with a medium body and a lingering dry finish.

This Rosé goes brilliantly with all sorts of food. Its ample body and wonderful aroma make it a notable and exciting combination. It's fantastic with sushi, but also try it with camembert and brie or paella.

**variety** : Grenache | 75% Mourvedre, 25% Grenache

**winery** : Diemersfontein Wine and Country Estate

**winemaker** : Francois Roode

**wine of origin** : Wellington

**analysis** : alc : 13.90 % vol rs : 2.89 g/l pH : 3.41 ta : 5.84 g/l

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

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

**about the harvest** : The grapes were harvested at a sugar level of 22 degree balling

Yield: 8 Tonnes per Hectare

Harvest Date: February 2025

**in the cellar** : The grapes were destemmed, crushed and immediately drained at the press. The free run and press juice was kept separately and cold fermented. After fermentation the free run and press juice was fined and blended together.



### Diemersfontein Wine and Country Estate

Wellington

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[www.diemersfontein.co.za](http://www.diemersfontein.co.za)