

Hazendal Bottelary Hills Rosé 2025

Seashell pink. Aromatics open with fresh strawberry, white peach, a hint of white cranberry, and the clean purity of wet stone - all carried by the transparent, ethereal fruit character of the Bottelary's unique, light soils. On the palate, crunchy pink grapefruit and mixed berries lead to a core of deep raspberry and tangy acidity. Understated, with a stony texture and a pure, limpid structure; a fine thread of white pepper spice lifts and sculpts, leading to a bone-dry, precise finish.

variety : Pinot Noir | 100% Pinot Noir

winery : Hazendal

winemaker : Kiara Scott

wine of origin :

analysis : alc : 12.5 % vol rs : 1.1 g/l pH : 3.4 ta : 5.5 g/l

type : Rose

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

in the vineyard : The 2024/2025 season had a cold wet winter, a cool spring rain and sufficient soil moisture levels. This indicated we would have a late start to harvest season. We experienced less stress and no disease pressure in our vineyards. We had two hot days over December but the vineyards were resilient and showed no signs of heat stress. A warm ripening period ensued with greater diurnal shifts resulting in a classic vintage that shows great promise of exceptional quality and ageability.

about the harvest: Careful bunch selection was carried out in the vineyard. Batch picking at different ripeness and flavour levels.

in the cellar : Pinot Noir grapes were wholebunch pressed, settled overnight and then allowed to ferment in stainless steel tanks to preserve freshness. One batch was picked and left on the skins before pressing for extraction of flavour and colour. This wine went through secondary fermentation for added aromatic complexity and texture.



Hazendal

Stellenbosch

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