

Versus Rosé 2003

Shimmering shades mirror fleshy cherries, raspberries and rose petal wisps. Well balanced fruit and acid ratio, well rounded, long lingering finish!

Can be enjoyed with crayfish, lobster, oysters, grilled fish or grilled chicken.

variety : Shiraz | Blend

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : **alc** : 13.36 % vol **rs** : 15.8 g/l **pH** : 3.58 **ta** : 5.23 g/l

style : Semi Sweet **body** : Light **taste** : Fruity

pack : Bottle

ageing : Wine for early drinking but will stand up to 18 month maturation.

in the vineyard : Although the region exhibits a variety of microclimates, all of the growing areas within the appellation have cool night time temperatures that help to keep grape acids intact. The combination of soil diversity and cool coastal fog enables our fruit to mature slowly for ideal aroma and flavour complexities in our wines. Each one of our vineyards offers distinctive flavours to the wine and every growing season is unique. Yet, the consistency and quality of our grapes is discernible in every vintage with a spellbinding spectrum of layered flavours.

in the cellar : Grapes were selected from low-bearing vineyards, crushed and juice drawn off skin. Inoculated with selected yeast. Fermented in stainless steel at low temperature!

