

Le Pommier Dry Rosé 2003

Shimmering pink shades mirroring a silver foreground label. Delicious strawberry, cherry and rose petal wafts on the nose. The flavours follow through on a dry, clean and crisp palate.

Perfect for summer lunch or picnic.

variety : Shiraz | 45% Shiraz, 45% Cabernet Franc, 10% Petit Verdot

winery : Le Pommier Wine Estate

winemaker : Bruwer Raats

wine of origin :

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.28 ta : 5.35 g/l

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

pack : Bottle **size :** 0 **closure :** 0

ageing : To be enjoyed as a young fresh wine.

in the vineyard : Situation: north south row direction

Altitude: 280m

Distance from sea: approximately 10km

Soil Type : Oakleaf with coffee stone in the topsoil, overlaying a gravel soil and clay subsoil.

Rootstock: R99

Age of vines: 6 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: drip

about the harvest: Picking date: 05/03/2003 and 12/03/2003

Yield: 4 tons/ha average

in the cellar : Fermentation Temp: 14 degrees Celsius

Yeast: Vin 13

Description: The grapes were crushed and destemmed. The juice was left on the skins for 12 hours before it was drawn off.

Malolactic fermentation: None

Wood aging: None

Bottled: 2nd August 2003

Production: 277 x 12