

## 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