

## Escape Rose 2003

A brilliant, lively, clear wine, the colour of freshly cut watermelon. A nose comprising of strawberry jam that comes through strongly as well as hints of forest fruits. Ends in a palate that is soft and supple.

Serve well chilled. An excellent aperitif or picnic wine. Ideal with fresh, seared tuna steaks; veal limone; poached salmon; asparagus quiche; cold crayfish salad; vegetable spring rolls dipped in soy sauce; ideal with sushi and other Japanese delights.

**variety :** Cabernet Sauvignon | 51% Cabernet Sauvignon; 39% Merlot, 10% Shiraz

**winery :**

**winemaker :** Richard Kershaw

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 6.5 g/l    pH : 3.21    ta : 6.7 g/l    so2 : 89 mg/l    fso2 : 49 mg/l

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

**pack :** Bottle

**ageing :** Up to 3 years.

**in the vineyard :** Soil Type: Decomposed Malmesbury Shale

Age of vines: 10 - 15 years

Trellising: 4 Strand Vertical Cordon

Vine Density:  $\hat{A}\pm$  3 400 vines / ha

Irrigation: Yes, drip

**about the harvest:** Picking date: During March 2003

Yield: 6 - 9 tons / ha

Grape Sugar: 22 - 23 $\hat{A}$  $\hat{B}$

Acidity: 8.2 g/l at harvest

pH at harvest: 3.15

**in the cellar :** The grapes were harvested in the early morning to ensure coolness, and then lightly crushed. During cold maceration the desired colour was achieved by keeping the free run juice in contact with the skins for six hours. After allowing the juice to settle overnight it was inoculated with a select yeast culture to initiate fermentation. Once fermented, the wine was fined and lightly filtered prior to being bottled.

Fermentation temperature: 12 - 15 $\hat{A}$  $\hat{C}$

Total production: 953 x 12 cases

