

STELLENBOSCH HILLS  
*polkadraai*  
SOUTH AFRICA

**POLKADRAAI ROSÉ 2019**

Tasting Notes:

A delicate salmon pink wine. Medium bodied, with a fresh and crisp acidity for a delicious, lingering mouth-feel. The bouquet showcases red berry and petal flavours, with a hint of sweet melon & stone fruit. The wine is crafted in a fresh, dry classic style.

Serve chilled.

Serve with creamy pasta dishes with salmon, prawns or chicken, soft cheeses or strawberry pavlova.

The Harvest:

The grapes were handpicked in the early hours of the morning from a selected vineyard with a predominant soil composition of Oakleaf and Tukulu, in the Polkadraai region in Stellenbosch.

In the Cellar:

The grapes were given 2 hours skin contact in the press and is produced by whole bunch pressing for colour extraction, this gives the wine a lovely transparent pink colour. The wine was then cold fermented for 3 weeks at 13C and left on the primary lees post fermentation. This gives the wine a soft texture and provides a crisp and delicate finish.

Ageing potential:

Enjoy now or within the first two years while still young.

Blend Information:

100% Shiraz

Technical Analysis:

|                 |   |                                |
|-----------------|---|--------------------------------|
| Alcohol:        | - | 13% vol                        |
| pH:             | - | 3.7                            |
| Residual sugar: | - | 2.5 g/l                        |
| Acidity:        | - | 5.8 g/l                        |
| Wine of Origin: | - | Polkadraai Hills, Stellenbosch |

