

ZANDVLIET

WINE ESTATE

SHIRAZ ROSÉ



Cellarmaster's Notes: The wine displays a distinct bouquet of rose petals, melon, strawberries and raspberries coulis. The palate is well rounded but refreshingly vibrant, packed with red fruit and finishes with a delightful flowery undertone

Colour: Delightful Rose gold pink.

Cultivar: 100% Shiraz

Tons Per Hectare: 10 ton/ha

Terroir: Slope: Very gently, southerly
Soil: Rocky, chalk rich
Climate: Moderate summer, with low night temperatures, cold winter
Wind: Cool south easterly (summer)

Oenology: The Shiraz grapes was specifically farmed to make a high-quality Rosé wine. Harvest commenced during the early morning hours when grapes was handpicked at 22°B. Grapes was destemmed and lightly crushed. Juicy was immediately racked from skins to allow for a light pink color extraction. After fermentation, the wine was removed from the lees and allowed to settle naturally before it was bottled.

Analysis: Alc / Vol: 13.00 % Acidity: 5.8 g/ℓ
pH: 3.32, Residual sugar: 2.6 g/ℓ

Case Size: 6 x 750ml

Bottle Barcode: 600 5653 001 637

Case Barcode: 260 0565 3001 631

FOOD PAIRING

This versatile wine will pair beautifully with seafood, light pastas, fish and pork tenderloin.

AWARDS & ACCOLADES

ROSE ROCKS Double Gold - 2019