

ZANDVLIET

WINE ESTATE

SYRAH ROSÉ

CELLARMASTER'S NOTES:

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

FOOD PAIRING

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

COLOUR

Delightful Rose gold pink.

CULTIVAR

100% Shiraz

TONS PER HECTARE

15 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°C. 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: 12.59 % Acidity: 6 g/l pH: 3.1, Residual sugar: 4 g/l

CASE SIZE

6 x 750ml

BOTTLE BARCODE

600 5653 001 637

CASE BARCODE

2 600 5653 001 631

AWARDS & ACCOLADES

Platinum - 2022 National Wine Challenge (Top 100)

Double Gold - 2021 National Wine Challenge

Gold – 2021 Rose' Rocks

Double Gold - 2020 Rose' Rocks

Double Gold – 2019 Rose' Rocks

Runner up – 2020 Shiraz SA Challenge

