



WEBERSBURG

ROSE 2018

Vintage:	2018
Origin:	Slopes of the Helderberg Mountain in Stellenbosch
Variety:	100% Cabernet Sauvignon
Soil type:	Decomposed Granite
Yield:	5 tons/ha
Harvest stats:	Grapes harvested early 21.0 °B to 22 ° by hand
Vinification:	<p>Handpicked into lugboxes followed by destemming and slight skin contact in the press with a gentle pressing to allow soft extraction with a light salmon pink colour.</p> <p>Vinified in the same manner in which an aromatic white wine would be, with the aim of producing a classic fresh, aromatic style of Rose.</p>
Analysis:	<p>Alcohol percent: 13 % Residual sugar: 1.4g/liter; Total Acid: 5.6 /liter; pH 3.5</p>
Tasting note:	<p>A delicious, vibrant and fruity nose of red berries and rose petals with balanced layers of juicy strawberries and exotic fruit, with a rich, balanced seamless finish.</p>
Production:	550 cases (6)