



WEBERSBURG

ROSE 2019

Vintage:	2019
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 to 22 ° by hand
Vinification:	Handpicked into lug boxes followed by destemming and slight skin contact in the press with a gentle pressing to allow soft extraction with a light salmon pink colour. 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.
Analysis:	Alcohol percent: 12.5% Residual sugar: 1.9g/liter; Total Acid: 5.2 /liter; pH 3.5
Tasting note:	Expressive fresh notes on the nose of rose petal and strawberry with intense flavours on the palate of red cherry, juicy ripe berry fruit with a lime zest lingering textual finish.
Production:	500 cases (6)