WEBERSBURG
STELLENBOSCH

ROSE | 2021

Our Rosé grapes are sourced from two very unique and distinct vineyards situated in the Swartland and Stellenbosch wine growing regions. We use 65% Cinsaut and 35% Shiraz grapes to produce this beautiful light salmon pink, dry Rosé. The predominant soil types in this region comprises of decomposed shale and sandy soils. We start harvesting earlier in the harvest season due to the lower sugar levels (balling) at the end of February. This is all weather dependant as we only pick the grapes when the Balling levels are satisfactory for the varietal. Complements long Alfresco lunches and picnics or sip with friends in those warm summer days.

Cellarmaster | Nelis Strydom

Origin of wine | Stellenbosch & Swartland

Soil Type | Decomposed Granite Sandy Soils

Harvest stats | Grapes harvested between 18 °B to 19 °B by hand

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Production | Very Limited 3000 Bottles

ALC 11.5% | **RS** 2.3g/l | **TA** 6.6g/l | **PH** 3.35

Vinification | Handpicked into lug boxes followed by de-stemming 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 way an aromatic white wine would be, with the aim of producing a classic fresh, aromatic style of Rose.

Winemaking | The juice was handled reductively Grapes where fermented separately in small stainless-steel tanks using a combination of yeasts allowing for different flavours to be expressed.

Vintage Summary | The 2021 vintage is very much made in a Provence style. A dry Rose influenced by the unique flavours from both these varietals. The wine shows exceptional structure with low acidity and amazing fruitfulness. The grape berries were small, containing excellent quality juices that helped a lot to produce this beautiful wine.

Tasting Note | Light salmon pink in colour this wine expresses fresh notes on the nose of rose petal, sea breezes and limy zest with intense flavours on the palate of floral blossom with a fresh textual finish.

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