



VISIO

VINTNERS



Cinsault Rosé 2022

Origin: Coastal Region

Grapes: 100% Cinsault

Method of Production: The grapes were given just enough skin contact to extract the desired colour and flavour from the skins before the free run juice was drained and transferred for fermentation. The juice was fermented at 13 degrees Celsius in stainless steel tanks and left on the lees for a month after fermentation completed.

Tasting notes: The wine is fashionably pale in colour with a nose of rose petals and pomegranate whilst the palate opens to raspberries and watermelon with a hint of lemon on the crisp finish. Enjoy on its own or with a variety of lighter style dishes.

Analysis:

Alcohol: 12.0 %Volume

Residual Sugar: 3.5 g/liter

Total Acidity: 6.1 g/liter

pH: 3.25

Serve at: 8-10 °C

