



## Cinsault Rosé 2024

**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 draining off the free run juice. Thereafter settling took place for one day before transferring the slightly turbid juice to its fermentation tank. The juice was fermented at 13 degrees Celsius in stainless steel tanks and left on the lees for one 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 citrus on the crisp finish. Enjoy on its own or with a variety of lighter style dishes.

**Analysis:**

---

**Alcohol:** 12.0%Volume

**Residual Sugar:** 3.2 g/liter

**Total Acidity:** 6.1 g/liter

**pH:** 3.28

**Serve at:** 8-10 °C

