





# **ANALYSIS**

Alc: 13 %

R.S: 1.3

pH: 3.43

TA: 6

### **BLEND**

50 % Merlot

50 % Cabernet Sauvignon

## **CLOSURE**

Screw cap

# **WINEMAKER**

Dirk Human

# Rosé 2010

Certified as wine of origin Elim

### **TASTING NOTES**

The distinctive strawberry ,red cherry and pomegranate aromas originate from the unique way these two grapes are fused.

A lingering, dry crisp and mineral taste on the palate.

#### WINEMAKING

The 2010 Rosé is a blend of 50% Merlot and 50% Cabernet Sauvignon grapes. Both portions of this blend are picked at an early stage, moderate skin contact given and only the free-run juice used with a cold fermentation technique.

### FOOD COMPLIMENTS

Summer, sunshine, the Black Oystercatcher Rosé and a fresh salad of Watercress, Peppered Strawberries and a Mild Goats Cheese is just the perfect combination.







