

Black Oystercatcher

Cape Agulhas



Blend
84% Merlot
16% Cabernet Sauvignon

Analysis
Alc: 11 %
R.S: 1.3
pH: 3.36
TA: 6.3

Closure
Screw cap

Winemaker
Dirk Human

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Rosé 2015

Certified as wine of origin Elim

Tasting Note

A cool climate Rosé, with distinctive strawberry and pomegranate aromas, created by the unique way these two grapes are fused. A lingering, dry crisp and mineral taste on the palate.

Viticulture

Temperatures were higher than normal with grapes reaching ripeness earlier. As a result, the harvest took place about two weeks earlier than previous years. With higher rainfall and relative humidity during the harvest, grapes were hand-selected to ensure the best quality – with slightly lower yield as a result.

Winemaking

The 2015 Rosé is a blend of 84% Merlot and 16% 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.

The Black Oystercatcher Kitchen recommends

Enjoy the Black Oystercatcher Rosé with fresh salads and light seafood. Try this cool wine with our Nectarines in a Rosé Wine Syrup recipe.

www.blackoystercatcher.co.za

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Moddervlei Farm, Elim

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