

GRENACHE ROSÉ

ORIGIN

Swartland

100% Grenache Rosé

VINEYARD & WINEMAKING

The vineyards are meticulously farmed and yields are managed down to 8 tons per hectare. These are trellise vineyards and grow on shale and quartz soil with a bit of red oak leaves. Vineyards were planted in 2005, which makes them 15 years old. Grapes are machine harvested very early in the morning allowing the fruit to retain their natural flavour. Only the free run juice is used, allowing to settle and be inoculated with selected yeast strains, fermenting under controlled conditions is 12°C.

ANALYSIS

Alcohol	-	13,5%
PH	-	3,21
Total Acid	-	6,18g/L
RS	-	2,4

TASTING NOTES

Notes of ripe strawberries and candyfloss. Flavours of fresh summer fruits and crisp finish.

PAIRING

The wine pairs well with seafood, summer salads and spicy Asian cuisine.

SERVING

Serve at 12 C for best results.

Can be stored for 2 - 3 years under the right conditions.



MEERHOF

