

PREMIUM 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. Barrel fermented for 8 months in 300L French and American oak Barrels Malolatic Fermentation take place in the barrels.

ANALYSIS

Alcohol	-	13%
PH	-	2,90
Total Acid	-	6,10g/L
RS	-	4,80

TASTING NOTES

Barrel fermented Rosé with clean fruity and refreshing flavours with a hint of Turkish Delight.

PAIRING

It pairs with beef, lamb, chicken and pasta.

SERVING

Serve between 12 C for best results.
Can be stored for up to 5 years under the right conditions.



MEERHOF

