DIEMERSFONTEIN
WINES

ROSÉ
2020

Vinification

The grapes were harvested at a sugar level of 22 degree balling, destemmed, crushed and immediately drained at the press. The free run and press juice was kept separately and cold fermented. After fermentation the free run and press juice was fined and blended together.

Tasting Notes

A pale peach colour with soft tones of raspberry, strawberry and candy floss. The delicate and smooth berry flavours follow through to the palate with a medium body and a lingering dry finish.

Food Pairing

This Rosé goes brilliantly with all sorts of food. Its ample body and wonderful aroma make it a notable and exciting combination. It's fantastic with sushi, but also try it with Camembert and Brie, Paella or Grilled chicken.

Information & Analysis

Vintage:	2020
Cultivar:	50% Grenache
	31% Mourvédre
	19% Cinsault
Harvest Date:	February 2020
Wine of Origin:	Western Cape
Yield:	8 ton / hectare
ALC:	13.16 % VOL
TA:	5.46 g/l
pH:	3.16
Res:	1.66 g/l

There exists a passion at Diemersfontein that is impossible to overlook. The Diemersfontein range of wines encapsulates the magnificence, elegance and grace of this estate and the passion of its people, and makes every sip of our wines a magical experience.

www.diemersfontein.co.za