



DIEMERSFONTEIN
WINES



ROSÉ 2023

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: 2023
Cultivar: Blend of Mourvèdre
Cinsault and Grenache

Harvest Date: February 2023
Wine of Origin: Wellington
Yield: 8 ton / hectare
ALC: 12.58 % VOL
TA: 6.0 g/l
pH: 3.26
Res: 1.5 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

2019
ROSÉ