



DIEMERSFONTEIN
WINES

OVATION ROSÉ 2023

ABOUT DIEMERSFONTEIN

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

WINEMAKING

The grapes were harvested at a sugar level of 23 balling, destemmed, crushed and immediately drained at the press. Free run and press juice was kept separately and cold fermented. After fermentation the components are blended to ensure the perfect balance, to the final product. Wine is then fined, stabilised, filtered and bottled.

TASTING NOTES

A refreshing Rosé with elegant notes of raspberry, pomegranate and cherries with a lingering pithy finish on the palate.

FOOD PAIRING

This wine will pair well with sushi, Paella or grilled chicken dishes.

COMPONENTS: 65% Grenache, 16% Verdelho,
9% Mourvèdre

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2023

YIELD: 8 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 3 years

TEMPERATURE: Serve between 10°C to 13°C

ALCOHOL: 12.67 % **RESIDUAL SUGAR:** 1.7 g/l

TOTAL ACIDITY: 5.95 g/l **PH:** 3.21

ENERGY: (100 ml) E = 311 kJ / 75 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



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