



ROSÉ 2025

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 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 or Paella.

COMPONENTS: 75% Mourvèdre
25% Grenache Noir

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2025

YIELD: 8 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 10°C to 13°C

ALCOHOL: 13.90 % **RESIDUAL SUGAR:** 2.89 g/l

TOTAL ACIDITY: 5.84 g/l **PH:** 3.41

ENERGY: (100 ml) E = 333 kJ / 80 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:

