

The Wolfrap Rosé | 2008

Final blend: Syrah 75% / Cinsault 15% / Grenache 10%
Alcohol: 12.97% /vol
pH: 3.57
TA: 5.0 g/l
RS: 2.84g/l



WINEMAKER'S COMMENTS:

At Boekenhoutskloof it is common to harvest one particular vineyard more than once over different ripeness spectrums. Later pickings yield grapes with an increased sugar content which equates to a higher alcohol content in the respective wine but more fuller flavours and softer tannin profiles. With earlier pickings we can reduce the alcohol per volume content with firmer acidities but the wine is leaner and less concentrated. It is with these pickings that we would employ a method known as 'saignee' in the cellar where we would remove up to 25% of the juice from the must, before fermentation to increase the juice/skin ratio for added extraction and concentration. We use this pale red coloured juice to ferment it dry for our Wolfrap Rose.

TASTING NOTES:

Beautiful pink in colour with a tinge of a blue hue. The fruity nose highlighting strawberry flavours follows on the full palate with a dry finish. This is a fun wine to drink.



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