

Ken Forrester Petit Rosé 2016

This very elegant soft salmon pink Rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish.

Serve with all light summertime meals.

variety: Grenache | 78% Grenache, 22% Viognier

winery: Ken Forrester Wines
winemaker: Ken Forrester
wine of origin: Stellenbosch

analysis: alc:13.0 % vol rs:2.0 g/l pH:3.15 ta:5.2 g/l

type:Rose style:Dry taste:Fruity

pack : Bottle size : 750ml closure : Screwcap

ageing: Should last half an hour with the cap off and reach for the next bottle!

Click here to download a shelf talker for this wine

in the vineyard: Soil: Sandy/Decomposed Granite

Ageofvines: 9 - 11years Aspect: East-West Facing

about the harvest: The Rosé project is from vineyards dedicated to Rosé, the fruit is hand harvested as if to produce a white wine with high natural acidity, hence no added acid in the cellar.

Yield: 9 - 10 tons per hectare

in the cellar: Crushed and pressed, leaving the skins soaking for an hour or two. This infuses the delicate copper salmon colour unique for Grenache and a cold fermentation in stainless tanks ensures an elegant wine.



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