



## *Le Rosé de May* 2020

THE AROMAS OF FRESH WILD STRAWBERRIES, CRANBERRY AND SWEET SPICE FILL THE GLASS AND MAKE YOU THINK OF SUMMER DAYS. THE PALATE IS LED BY A BURST OF POMEGRANATE, WHICH LEADS TO A FULL VIBRANT MOUTHFEEL WITH A BEAUTIFUL ACID BALANCE. THE FINISH IS LONG AND LEAVES YOU COME BACK FOR MORE.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

The moderate growth season as well as the seasonal rainfall at the start of the 2020 harvest, laid the foundation for a good season. The early cultivars are showing good acidity and sugar levels, whereas the later cultivars delivered wines with good concentrations, structure and desired alcohol levels.

An exceptionally warm and dry spring resulted in good, even bud burst.

The temperatures during the flowering and berry set period were average, with significantly less fluctuations than in the previous season. Good rainfall measured at around 100 mm towards the end of October was crucial to replenish the dry soil profiles and to lay the foundation for good and stress-free flowering and berry set conditions. The 2020 harvest period was characterised by typical dry conditions and moderate temperatures. Carry-over effects from the heat during spring and effective canopies promoted ripening in the early cultivars and were therefore harvested much earlier. Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late cultivars.

### WINEMAKING

The grapes were gently whole bunch pressed at low pressure to achieve a lighter colour.

The juice was transferred to stainless-steel fermenters, where we used the addition of tannin to protect the wine rather than sulphur.

Spontaneous fermentation (wild ferment) took place with no other additions.

The tanks fermented at cool temperature.

### GRAPE VARIETIES

100% Syrah

### PRODUCTION

1,648 cases - 9,892 bottles

### ANALYSIS

Alcohol: 13.5 % Vol.

Total Acidity: 5.45 g/L

pH: 3.31

Residual Sugar: 2.31 g/L

