



LA COLLINE CABERNET SAUVIGNON ROSÉ 2021

VINTAGE CONDITIONS

From the onset our wine grape season lagged by about two weeks; weather conditions were moderate and cool throughout. These conditions allowed us to harvest at optimum ripeness where good colour extraction, high natural acidities and low pH's prevailed. All these factors are indicative of exceptional wine quality.

THE HARVEST AND VINIFICATION

The Cabernet sauvignon grapes were harvested 20°B to ensure a low alcohol in the eventual wine. At the cellar a manual sorting was done to remove any leaves or sub-standard bunches before the grapes were destemmed and crushed.

The grape mash was conveyed to a pneumatic press where there followed cold maceration and subsequent colour extraction. After about half an hour, the juice had turned a salmon colour and it was drained to a tank and the skins pressed dry.

The wine was cold fermented at an average of 15°C with the aid of a selected yeast strain and allowed to settle on its lees. On 25 March 2021 the wine was blended with a bit of Viognier to add to the aromatic expression and the final product was prepared for bottling on 28 April, two months after the grapes were harvested.

THE WINE

Our 2021 Rosé has an attractive dark salmon colour. Red berry fruit and spice define the nose. On palate the wine is mineral and linear; in keeping with the expectation of a low alcohol, Summer wine for lunchtime drinking. It ends dry with a fair palate weight which stays in the mouth. This is a wine which should be enjoyed cold; it will refresh and delight.

The wine has an alcohol of 11,5%, acidity of 5.5 g/l, pH of 3.44 and residual sugar of 2,0 g/l.