

SPIER THE YELLOWWOOD ORGANIC ROSÉ 2019

WINEMAKER:

Tania Kleintjes

ORIGIN:

Coastal Region


TERROIR:

Organically grown grapes from Stellenbosch and Paarl. The differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences. This, coupled with variations in soil, created this complex wine with its unique character and style.

WINEMAKING:

The organically grown Shiraz grapes were hand harvested in the morning in 8kg lug boxes. The grapes were cooled at the cellar before hand-sorting. No skin contact was given, and a low-intervention approach was used throughout the winemaking process. The juice was fermented in stainless-steel tanks to retain fruit freshness. The wine spent 3 months on its gross lees to enhance its structure before bottling.

ANALYSIS:

Alc:	13.11 %vol	TA:	5.6 g/L	 VEGAN
RS:	1.4 g/L	pH:	3.38	
TSO ₂ :	73 mg/L			

APPEARANCE:

Vibrant pink cherry in colour.

TASTING NOTE:

Fresh strawberry and raspberry aromas are supported by rose petals. The palate is strawberry dominant with subtle notes of vanilla, complemented by a refreshing acidity.

SERVE WITH:

Enjoy well-chilled with smoked salmon or egg canapés, sushi, avocado tartare and mild cheeses.

