

Silkbush Rosé 2021

Winemaker Notes

Our Rose reminds us of the absolutely spectacular summer sunsets our mountain bestows on us during the summer months. Grown on the slopes of our Vineyard, above the sweeping Breedekloof valley, an hour and a half's drive north of Cape Town.

Just as diverse as the Mountain Fynbos in our valley, this wine will surprise you with its layers of complexity.

Theses vineyards are planted in ancient, decomposed granite soil, right up against the emphatic slopes of the Waaihoek Mountains.

What's in the name

Silkbush Mountain Vineyards hails its name from the Sybasberg (Afrikaans for Silkbush Mountain), one of the highest peaks above our vineyards. Sybasberg by its turn gets its name from the Sybasboom (Silkbush) that grows in isolated



corners of our mountain. The Silkbush leaves, when torn, produces silky threads of latex – hence it's name. Just as special and unique as the Silkbush is, so is our soils, slopes and vineyards. This is manifested in our wines – you can taste the unique mountain terroir.

Tasting Notes

This Rose, made from 100% Shiraz, is dry and refreshing. Lots of red berries and strawberries combines with candy floss and pink sweets on the nose with a nice full mouthfeel and dry refreshing finish with a hint of the Shiraz's spiciness on the end. Best served chilled like a white wine. We pick the Shiraz at about 22B, capturing all the fresh fruitiness of grapes, but maintaining the crisp acidity. Minimal skin contact of not more than 1 hr gives us that very light, delicate salmon color that makes the wine look so enticing.

Food pairing

This wine pairs exceptionally well with fish and seafood, cheese platters and salads. The best patio companion for those quiet summer nights.

Accolades

2019- DOUBLE GOLD - Rose Rocks 2019

2019 - GOLD - Gold Wine Awards 2019

2020 – DOUBLE GOLD – Rose Rocks – 2020

2020 - GOLD - Gold Wine Awards 2020

2020 - SILVER - Ultra Value Wine Awards 2020

2020 - GOLD - Gold Wine Awards 2020



Varietal composition: Shiraz Rose

> Appellation: Breedekloof

Alcohol: 12.5% Residual Sugar: 1.7g/L Total Acid: 5.50 g/L pH: 3.64

Wine style
Dry 1 2 3 4 5 6 7 8 9 Sweet



