

ROSEBUD 2017

Release date: May 2016

Gabriëlskloof Winery is in the Bot River ward, where prevailing southerly winds from the nearby Atlantic Ocean create a mesoclimate ideally suited to low-yielding vineyards.

Rosebud is the little darling of our Estate Range (which also includes Sauvignon Blanc, The Blend and Syrah). It is a blended Rosè style wine, made with Syrah (58%) and Viognier (42%), both from Gabriëlskloof vines, offering a deliciously moreish perfume thanks to the Viognier, with nice grippy tannins afforded by the Syrah.

The 2017 vintage was an early one, resulting in clean fruit with good acidity and low pH. Lower than normal yields also added to the quality and intensity of the fruit. Grapes destemmed and vinified separately, and blended after fermentation.

In the glass flavours of white melon, fragrant rose and hints of strawberry and papaya are prominent, with spicy red fruit in the background. Complex, but infinitely drinkable, Rosebud 2017 will delight and surprise.

To be enjoyed chilled and perfect as an accompaniment to a variety of lighter dishes.

TECHNICAL ANALYSIS:

Alcohol	12.5 % volume
Residual Sugar	2.1 g/l
Total Acid	6.1 g/l
pH	3.22



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