

ROSEBUD 2019

Release date: November 2019

Gabriëlskloof winery is in the Bot River ward, part of the greater Walker Bay region. Our winemaking philosophy is one of minimal intervention, only taking action where necessary. We believe this is the only way to give prominence to and reflect the terroir of the vineyards we work with.

Rosebud is the little darling of our Estate Range (which also includes Sauvignon Blanc, Chenin Blanc, The Blend and Syrah). It is a blended Rosè style wine, made with Syrah (50%) and Viognier (50%), both from Gabriëlskloof vines. These were co-fermented in stainless steel tanks, racked and left to age for 4 months before bottling.

Expect luscious fruit on the nose - watermelon, papaya and strawberry. The palate is lightweight and summery with a naturally fresh finish.

Best enjoyed between 8°C and 10°C, within a year or two of vintage and perfect as an accompaniment to a variety of lighter dishes.

TECHNICAL ANALYSIS:

Alcohol	12.5 % volume
Residual Sugar	2.5 g/l
Total Acid	5.1 g/l
pH	3.26



GABRIËLSKLOOF

