



STRANDVELD

VINEYARDS

VINTAGE

Winter of 2017 was one of the driest in the Western Cape in the last century, fortunately for us at the southernmost tip, the drought was not as bad and our winter rains were within average range. In Spring the weather was more erratic and we received very late cold fronts with icy rain in mid-September. This storm did extreme damage to our young shoots, so while we received water for irrigation the price paid was the loss of half of our potential crop almost overnight. This same storm caused severe frost damage in the Robertson Valley a few days later. In late November we had a further blow with a hail storm which caused more vineyard damage and the final harvest crop was on average a very low 3,5 ton/ha. The conditions during the rest of the growing season were moderate with cool, dry weather and the small crop was handled with care to make the most of it. The result was a small, concentrated vintage, comparable to 2015.

GRAPE VARIETIES

60% Grenache, 40% Shiraz

AGE OF VINES

16 years

VINIFICATION

Specialty selected Grenache grapes were harvested first at 21.5 °B and kept on skins for 5 hours. Only free run juice was cold fermented at 14 °C in stainless steel tanks. A few weeks later the specialty selected Shiraz grapes were harvested at 21.5 °B and skin contact took place for only 3 hours. The free run Shiraz juice was also cold fermented in stainless steel tanks. Blending took place after fermentation.

BOTTLING DATE

3 May 2018

WINE ANALYSIS

Alcohol 12.6%; Residual sugar 4.2 g/litre; Total Acidity 5.7 g/litre; pH 3.33

TASTING NOTE

Tart strawberry, red berries and delicate floral notes on the nose, with a crisp fresh palate featuring watermelon and pomegranate followed by a cool, dry finish.

FIRST SIGHTING ROSÉ 2018