



STRANDVELD

VINEYARDS

ELIM • CAPE AGULHAS • SOUTH AFRICA

strandveld refers to the coastal belt of land which straddles the coastline around africa's southernmost tip at cape agulhas. this confluence of maritime climate, varying sites and soil types creates the diversity of terroir that distinguishes the wines of strandveld.

driven by a deep passion for premium quality wines and the spirit of discovery, strandveld vineyards stands proudly as the southernmost winery in africa. unique in every sense of the word, our wines reflect their wild origins of diverse terroir and a maritime climate through remarkable complexity and singularity.

FIRST SIGHTING ROSÉ 2019

VINTAGE

The summer of 2018 was the driest in 50 years and we saw most of our wetland vlei areas in the Agulhas Plain dry up completely. It was like living in a strange new world walking over cracked mud in a plain that is normally the home of the local hippo pod. The winter started late, only at the end of May, and it was only towards late September that we saw the wetlands full of water again. The normal cool, dry, windy Spring conditions that we are known for resulted in a small but healthy crop. The rest of the growing season was moderate with a cool, dry January and February. The only rain during harvest was towards the middle of March with 55mm falling. Fortunately by that time most of our grapes were safely in the cellar. We harvested the Grenache and Shiraz on different days, each at optimum ripeness for our Rosé, and they were happily married on the 24th of March resulting in a lovely Rosé. The wine was bottled soon after fermentation to capture all the vibrant, youthful flavours.

GRAPE VARIETIES

68% Grenache, 32% Shiraz

AGE OF VINES

17 years

VINIFICATION

Specially selected Grenache grapes were harvested first at 21°B and skin contact took place in the press for 6 hours. Only free run juice was used and cold fermented at 14°C. A few weeks later the specially selected Shiraz grapes were harvested at 22°B and the juice was kept on the skins for 6 hours. Only free run juice was used and fermented at 17°C. Blending took place after fermentation.

WINE ANALYSIS

Alcohol 12.12%
Residual sugar 3.9 g/litre
Total Acidity 6.0 g/litre
pH 3.2

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.

