



# 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 2021

### VINTAGE

Prior to the harvest we had a very good Winter with enough cold units and good rain, but when Spring set in we noticed that the Winter unfortunately didn't stop. It was still cold and wet with lots of rain in the Cape South Coast region in November, which is not at all ideal during flowering season and so many wet days created the right conditions for the development of severe Downy Mildew throughout the region. This can have a devastating effect on the canopy and in the grape bunches and can cause a dramatic loss of the crop. Our vines were still sensitive after last year's hail damage, their reserves were not what they should have been and fertility in the buds was less than what it should be. Add to that the cold, wet, windy conditions during flowering season and then the Downy Mildew and it felt to me like the vines also had COVID this year. Fortunately for us not all of our vineyards were affected. The result was a very low yield but very good quality.

### GRAPE VARIETIES

46% Shiraz, 42% Grenache, 12% Cinsaut

### AGE OF VINES

4 - 15 years

### VINIFICATION

Specially selected Cinsaut and Grenache grapes were harvested first at 20°B and skin contact took place in the press for 2 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 21.5°B and the juice was kept on the skins for 2 hours. Only free run juice was used and fermented at 17°C. Blending took place after fermentation.

### WINE ANALYSIS

Alcohol 12.15%  
Residual sugar 2.5 g/litre  
Total Acidity 6.4 g/litre  
pH 3.25

### TASTING NOTE

Watermelon and delicate floral notes on the nose with a crisp, fresh palate featuring strawberry, red berries and pomegranate followed by a cool, dry finish with a distinctive hint of minerality.

