

FLORENCE ROSÉ, VERGELEGEN

Vintage
2024


The trio of 'Heritage' wines includes the Florence Rosé, celebrating the significant contribution during the early 20th century of Florence, Lady Phillips. The label depicts a Camelia, an interpretation of one of Lady Phillips own drawings.

TASTING NOTE

Strawberry and raspberry notes with a delicate acidity and rose-gold hue. Blended from 65% Shiraz, 25% Grenache and 10% Mourvèdre. The perfect summer wine for al fresco lunches, braais and picnics.

VINTAGE CONDITIONS

The 2024 season will be remembered for being a cold wet winter. Even budding happened earlier due to accumulation of good cold units. In September strong winds and rain occurred, but then no further significant rains occurred until mid February. Strong winds blew for most of October, which resulted in poor flower set but dry conditions ensured steady growth. There followed hot weather in November, January and February, as well as warmer nights in January, resulting in an earlier harvest by 12 days. Cropping was lower

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	1.2
pH	Acidity
3.19	6.1


VINIFICATION DETAILS

Partially whole-bunch pressed and destemmed to achieve a delicate blush colour, with only 400 liters per ton selected for this purpose. Each cultivar is fermented separately in stainless steel tanks using a variety of yeasts. The wine undergoes an extended period of lees contact, with regular stirring over approximately 6 months, before being meticulously filtered and bottled.

AWARDS

BBC Good Food: Best South African Rosé
Tim Atkin MW: 91 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Rosé blend	No	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Luke O'Cuinneagain	Bentonite/Vegecoll	Screw top	Stellenbosch	Yes