

## FLORENCE ROSÉ, VERGELEGEN

Vintage

2025



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 68% Shiraz, 17% Grenache and 15% Mourvèdre. The perfect summer wine for al fresco lunches, braais and picnics.

**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.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12.0	1.5
pH	Acidity
3.30	6.1

**ATTRIBUTES**


Origin

South Africa



Variety

Rosé blend



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Luke O'Cuinneagain



Fining Agent

Bentonite/Vegecoll



Closure

Screw top



Region

Stellenbosch



Vegan

Yes