

ROSE-MARY, WATERFORD ESTATE





TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.5	2.4
рН	Acidity
3.35	6.4

A wine produced by whole bunch pressing various red grape varietals, thus giving the wine a lovely transparent pink colour.

TASTING NOTE

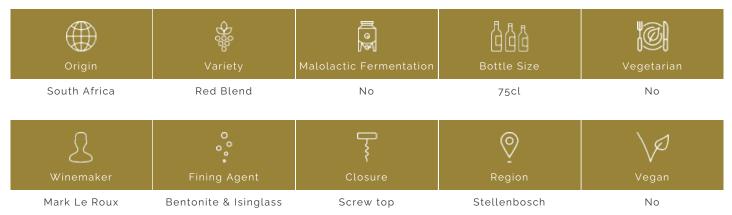
A wine showing aromas of delicate peach, fresh cherry, white floral, and citrus blossom. The fragrant nose flows to an inviting palate of fresh apricot, young nectarine and guava flavours, that finishes with a balanced acidity and a refreshingly low alcohol content. The wine presents a complex minerality and texture in the mid-palate that serves to lengthen the finish. A blend of Shiraz, Mourvedre, Malbec, Cinsaut, Grenache, Merlot, Tempranillo & Sangiovese.

VINTAGE CONDITIONS

A dryer winter compared to 2022 with +-100mm less rain. Temperatures did warm up quickly after winter giving a strong start to the season. Early season was warm and dry while mid-season to the end of ripening was substantially cooler with a few showers. Midseason showers gave relief and prepared the vineyards for the peak of summer. The overall coolness extended the hang time of the bunches allowing for gradual ripening to take place. Besides adding texture and lovely cultivar expression to the wines, the coolness also kept the alcohols low and the acidities vibrant.

VINIFICATION DETAILS

Made in the traditional Provence Style of winemaking, 'Blanc de Noir'. This is a winemaking style where red wine grapes are use in the production of this wine, the skin contact is intentionally kept very limited for only a threehour period. Thereafter the winemaking follows a more traditional white wine journey. The skin contact occurs solely in the press where the grapes are left on the stems in a process called whole bunch pressing. Whole bunch pressing is a gentle process and is utilised to create a soft and delicate feel to the wine, it also minimises skin contact which gives the Blanc de Noir a very attractive colour.



ATTRIBUTES

