

**ROSE-MARY, WATERFORD ESTATE**

Vintage

**2019**


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

**TASTING NOTE**

The aroma is mineral driven with delicate raspberry fruit undertones. The natural acidity from the different Mediterranean varieties add a lovely soft texture to the wine and provides for a crisp and delicate finish. A blend of Shiraz, Mourvedre, Tempranillo, Cinsaut and Sangiovese.

**VINTAGE CONDITIONS**

The ongoing drought continued to play a huge role on the 2019 vintage, a dry and warm winter hindering the dormancy period which is vital for even growth and survival. Across the board Waterford experienced on average a 30% drop in yield. Berries at harvest time were tiny and highly concentrated in flavour, and due to relatively cool and dry summer weather, the wines also ended up with low alcohols and softer acidities.

**VINIFICATION DETAILS**

Limited skin contact during pressing only, gives the wine a beautiful blush colour.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
10.0	1.2
pH	Acidity
3.15	6.9

**ATTRIBUTES**

 <b>Origin</b> South Africa	 <b>Variety</b> Red Blend	 <b>Malolactic Fermentation</b> No	 <b>Bottle Size</b> 75cl	 <b>Vegetarian</b> No
 <b>Winemaker</b> Mark Le Roux	 <b>Fining Agent</b> Bentonite & Isinglass	 <b>Closure</b> Screw top	 <b>Region</b> Stellenbosch	 <b>Vegan</b> No