

CHARMAT ROSÉ

Chenin Blanc 96% Pinotage 4%

The DaschBosch Popular Premium Range is an introduction to our premium category, delivering popular varietals in a modern style.

STYLE The wine is bursting with strawberries and cream. But it's not just all fruit: there is a slight praline nuttiness in the background, which gives the wine some complexity. On the palate it is crisp and crunch and still full of red fruits. It is both easy drinking yet structured and serious enough to make a fine apéritif.

SERVING Serve & share our food-friendly Charmat during any celebration. A wonderful partner to softer white cheeses, fresh seafood, light desserts and fruits with good acidity like fresh strawberries.

AGEING Ready for immediate enjoyment.

VINEYARD INFORMATION

Appellation : Breedekloof South Africa

Age of vines : 15 years

Root stock : Ramsey

Trellis System : 4 Wired Trellis

Soil Type : Glenrosa Soil (Weathered Soil)

Irrigation : Drip

HARVEST INFORMATION

Type : hand-picked (early morning)

Yield : 10-12 tons

Date : Mid-February

Sugar : 17.5°B

VINIFICATION Sorting of grapes, de-stemmed and crushed, cold soaking and slow fermentation at 12-13°C to enhance flavours and colour. Fermented in stainless steel tanks until dry. Secondary fermentation took place in pressure tank to create the unique characters and left on lees for 1 month before bottling.

CHEMICAL ANALYSIS

Alcohol ~ 10.5%

Residual Sugar ~ 10.8/l

Total Acid ~ 5.3g/l

pH ~ 3.23

