

**SPIER ESTATE FARM HOUSE ORGANIC ROSÉ 2017**

**WINEMAKER:**

Tania Kleintjes

**ORIGIN:**

Stellenbosch


**TERROIR:**

At Spier Home Farm, the differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over short distances. This, coupled with variations in soil (mainly Escourt), creates terroir that ensures full and complex wines with unique character and style.

**WINEMAKING:**

The organically grown Shiraz grapes used in the Spier Farm House Organic Rosé were hand harvested early in the morning in 8kg lug boxes in two intervals. This ensured we could utilise the higher natural acidity found in the grapes harvested at the beginning of the harvest period, as well as the fuller complexity of grapes harvested at a later stage. Hand sorting followed pre-cooling. The grapes were whole bunch pressed and no skin contact was given. The natural yeast flora of the grapes completed the fermentation in a combination of French oak barrels and ceramic eggs in a temperature-controlled environment. A low-intervention approach was used throughout the winemaking process.

**ANALYSIS:**

Alc:	14.05 % vol	TA:	5.48 g/L	
RS:	2.03 g/L	pH:	3.26	
TSO <sub>2</sub> :	55 mg/L			

**APPEARANCE:**

Cherry gold in colour.

**TASTING NOTE:**

A silky, elegant wine with a fresh finish. Strawberry and fresh raspberry aromas are supported by hints of vanilla and candy floss. The palate is strawberry dominated with notes of freshly crushed black pepper.

**SERVE WITH:**

Smoked salmon or egg canapés, sushi, avocado tartare and mild cheeses.

