

Special Reserve Rosé 3L BIB

2025

TASTING NOTE

This vibrant, unoaked Rosé offers notes of cotton candy and ripe strawberries, with fresh red plum, strawberry, and raspberry flavours on the palate.

SERVE WITH

Enjoy with grilled chicken, cold soups, salads or a summer fruit platter.

APPEARANCE

Light salmon-pink in colour.

ANALYSIS

Alc:	12.3 % vol	TA:	5.6 g/L
RS:	9.3 g/L	pH:	3.26

WINEMAKER

Anton Swarts

ORIGIN

Western Cape

TERROIR / SOIL

The vineyards, sourced from multiple regions across the Western Cape, spanning soils including limestone-rich clay, shale, alluvial and granite. Grapes were picked from trellised vines between 10 - 25 years old, planted on varied slopes. All the vines received supplementary drip irrigation and yielded between 8 to 12 tonnes per hectare. The vineyards are located about 250km from the ocean, with annual rainfall ranging from 400mm to 2000mm. Temperatures averaged 10°C in winter and climbed to 26°C in summer.

WINEMAKING

Grapes were harvested in the cool mornings of February and March, then gently destemmed and crushed with brief skin contact to achieve a Provençal-style colour. Free-run and lightly pressed juice were blended and settled overnight before fermentation in temperature-controlled stainless-steel tanks. Selected lots were matured on fine lees for over two months before to bottling. The final blend may include Merlot, Cabernet Sauvignon, Cinsault, Shiraz and Pinotage.



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