



ELGIN VINTNERS ROSÉ 2016

The 2016 Elgin Vintners Rosé is vinified from 100% Merlot grapes, sourced from two vineyards within the Elgin Vintners partnership. This is a dry Rosé – pretend you are in the South of France and enjoy every satisfying sip!

ORIGIN Wine of Origin Elgin

HARVEST DATE 1st March 2016

BOTTLING DATE 17th June 2016

VITICULTURE The Merlot vineyard blocks are planted on Tukulú and Glenrosa soil types with supplementary drip irrigation. The vineyards are Smart-Dyson and VSP trained. In a near seamless harvest season, the winemaker had every reason to be delighted with the quality of the grapes.

WINEMAKING The Merlot grapes were delivered to the cellar in a cool condition, immediately crushed and pressed. This was followed by a 2 hour cold soak. The juice was settled for 2 days below 10°C. Thereafter yeast was added and the wine was fermented at 12-15°C for approximately two weeks. The fermentation ensured the maximum development of flavours induced by the yeast and the natural fruitiness of the Merlot grape. The wine was left on the lees until bottling to create rounded mouth feel and richness. The wine was polished with a soft filtration and bottled for your pure enjoyment!

ANALYSIS	Alcohol	13.91%	(14.0% on label)
	Total acid	5.8 g/l.	
	Residual sugar	3.2 g/l.	
	pH	3.22	

TASTING NOTES Attractive bright salmon pink in colour. Fresh strawberries, cranberries and pomegranate on the nose will entice you to sip and further enjoy this delightful dry Merlot Rose. An enchanting combination of strawberries and watermelon supported by a lively acidity smoothed by hints of vanilla will have you reaching for more. Soft and creamy, nicely balanced fruit and acidity with oodles of charm, this dry Merlot Rosé will be perfectly paired with a charcuterie platter bedecked with Parma ham, fresh line fish, roast turkey or simply enjoyed as your summer quaffer.

PACKAGING Stelvin closure (screw cap)
Barcode 6009 8144 3020-5 (per single bottle)
Barcode 16009 8144 3021-9 (per 6 x 750ml bottles)

QUANTITY 8459 liters /1880 cases (6 x 750ml) produced.