



ROSÉ

Composition: 100% Rosé

Vintage: N/V

Winery: The Rhino of Linton Park, Wellington District, Western Cape, South Africa

Taste the nature of Africa

- South Africa's very unique red grape variety wine.
- Crafted by winemaker JG Auret.
- Supporting the protection of the endangered Rhino.
- Eco-friendly, low carbon light weight glass bottle.
- Integrity and sustainability seal certified.
- Bottled in Africa, fairer for Africa.



Climate / Quality of the soil:

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral soil types, Oakleaf with dark brown coloured porous subsoil is dominant together with Tukulu and Dundee soil formations on the mountain. The necessary irrigation is done on a few blocks due to the magnificent soil types and a 7 wire hedge trellis system keep these delicate foliage of the vines in place. Hand selected from specific blocks at dawn to keep grapes cool for vinification, providing optimum flavour characteristics.



Winemaking process:

Hand harvesting

De-stemming and crushing

Juice separated immediately from skins and fermented at 14°C during 10-14 days in stainless steel tanks

Stabilizing

Filtering

Bottling and labelling at the Estate



★ Wine composition:

Alcohol: 12.5% Total acidity: 5.5g/L Residual sugar: 13.0g/L



Winemaker comments:

A fruity yet elegant rosé with hints of strawberry, raspberry and cherries. Enjoy by the glass on a hot summers day, as a great aperitif or with salads, seafood and white meat dishes.



Food matches:

Great as an aperitif, even better with salads or seafood. Serve chilled.



Drinking temperature:

Best at a temperature between 10°C and 12°C.