

Stanford Hills Veldfire Rosé 2017

Accolades

Vineyard Information	
Cultivar	100% Shiraz
Region	Walker Bay
Appellation	Stanford Foothills
Irrigation	Complimentary Drip
Trellis System	Vertical Shoot Positioning. Double Perold.
Soil	Mixed Duplex Clay soils
Climate	Cool with winter rainfall
Harvest Information	
Type	Hand picked
Date	24th February 2017
Yield	7 tons /ha
Wine Making	
Wine Maker	Peter Kastner
<p>Grapes were hand picked, whole bunch pressed, no skin contact and allowed to settle for 24 hours. Fermentation occurred with selected yeast strains at 12-18°C. The wine was kept on the lees for 1 month, after which it was racked off the gross lees, sulphured up and left on fine lees until bottling, the wine was kept in stainless steel tanks at below 12°C. Cold stabilised and filtered. No added acid, sugar, etc.</p>	
Wine Makers Remarks	
Clolour	Light Pink
Nose	Strwberries and candy-floss
Palate	Soft clean entry with strawberries following from nose. Balanced by fresh acidity and smooth mouthfeel

Analysis

Alcohol	11,85%
Residual Sugar	1.1g/l
Total Acid	5.5g/l
Free SO2	7mg/l
pH	3,35
Total SO2	37mg/l