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TASTING NOTES

MOURVÈDRE ROSÉ 2017

100% mourvèdre

ALCOHOL: 13.0% RS: 2.5 g/l TA: 6 g/l pH: 3.19

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain as well as various pockets in the Franschhoek Valley, Western Cape, South Africa.

SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale origin.

VINIFICATION & PRODUCTION SYSTEM: Grapes were given two hours' skin contact in the press after which it underwent cold fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for three months before bottling.

ORGANOLEPTIC DESCRIPTION: Dry, unwooded, medium-bodied rosé wine.

COLOUR: Light pink salmon colour.

BOUQUET: Strawberries and rose petals on the nose.

TASTE: Strawberry yoghurt on the palate with candy-floss finish and fresh acidity for a delicious, lingering mouth-feel.

SERVING TEMPERATURE: Chilled, 11–12°C (51–53°F).

PRESERVATION: Preferably drink within one year of production.

GASTRONOMIC SUGGESTIONS: Try trout, Norwegian salmon, sushi, charcuterie and salads.

Babylonstoren Farm · Klapmuts/Simondium Road Franschhoek · South Africa

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