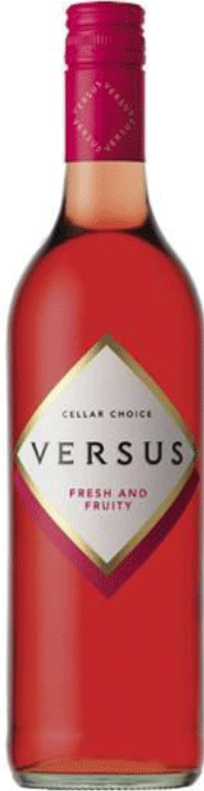


Versus Dry Rosé 2011



technical analysis

Winemaker : Our Wine Making Team
Main Variety : Shiraz
Alcohol : 12.5 %vol
pH : 3.4
RS : 4.0 g/l
Total Acid : 5.9 g/l
Appellation : Western Cape

characteristics

Type : Rose
Style : Dry
Body : Light
Taste : Fruity



tasting notes

Refreshing ripe cassis and strawberry fruit aromas with a juicy, plummy palate and crisp finish.

blend information

100% Shiraz

in the vineyard

Although the region exhibits a variety of microclimates, all of the growing areas within the appellation have cool night time temperatures that help to keep grape acids intact. The combination of soil diversity and variety of microclimates allows the fruit to mature slowly for ideal aroma and flavour complexities in our wines. Each one of the vineyards offer distinctive flavours to the wine and every growing season is unique. Yet, the consistency and quality of our grapes is discernible in every vintage with a spellbinding spectrum of layered flavours.

about the harvest

Early morning harvest.

in the cellar

Cool fermentation with selected imported yeast. Wine is bottled soon after fermentation to retain its freshness. 100% tank fermented.

Prova da safra 2010 na Adega Casa Fiesta em 04/02/2012.