FIRST LADY ROSÉ 2019



VARIETAL: 100% Pinotage

TASTING NOTE: Beautiful floral notes of white petal on the

nose open up to an exhilarating broad palate of pomegranate and fresh red cherry. Crisp on

entry with a long dry finish.

WINEMAKING: Grapes are picked at low sugars and ripeness

to make this delicate and juicy Rose. Skin contact is kept to a minimum to ensure the beautiful light colour of the wine. Fermentation take place in stainless steel and bottled soon after the fermentation is complete to ensure

the freshness stays in the bottle.

FOOD PAIRING: Melon, feta, rocket and parma ham xalad.

Grilled summer vegetable antipasti.

ANALYSIS: Alc: 11.56%

RS: 1,7 TA: 6.1 PH: 3.4

BOTTING DATE: May 2019 **RELEASE DATE:** July 2019



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