



SAVANHA

SAVANHA ROSÉ 2023

WINEMAKER:

Anton Swarts - Cape Wine Master

ORIGIN:

Western Cape

TERROIR/SOIL:

The vines grow in a combination of Alluvial, well-drained and aerated soils and Decomposed Granite soils from the mountain foothills of the Western Cape. This wine's grapes were picked from trellised vines, 10 to 25 years in age, and planted on different slopes. All the vines received supplementary drip irrigation and produced 8 to 12 tonnes per hectare. The vineyards are located about 120km from the ocean, where they receive an annual rainfall of approximately 400mm - 2000mm. Temperatures averaged 10°C in winter and climbed to 26°C in summer.

WINEMAKING:

The grapes were harvested by hand early in the morning in February and March. At the cellar, the cool grapes were destemmed, slightly crushed and given brief skin contact in the tank to achieve the lovely Provençal colour of this rosé. After soaking, the juice was racked from the skins and the skins were lightly pressed. A small portion of the slightly pressed juice was blended with the free-run juice and left to settle overnight. The following morning the clear settled juice of the individual block selections (some kept separate and some blended) was racked from their lees and inoculated with a specific yeast. Fermentation was temperature controlled. The best tanks were selected for the final blend. Maturation occurred on the fine lees to give extra body and elegance. Due to the style of wine, which is influenced by the specific vintage, the varieties used to produce this rosé could be Merlot, Cabernet Sauvignon, Cinsault, Shiraz and/or Pinotage.

ANALYSIS:

Alc	11.50 % vol	TA	5.60g/L
RS	>10 <12g/l	pH	±3.46

APPEARANCE:

Light salmon-pink in colour.

TASTING NOTE:

This fruity, unwooded rosé brings you the quintessential aromas of candyfloss and strawberries. The palate is a basketful of fresh red plum, strawberry and raspberry flavours, ending with a delicious freshness that will encourage you to sip slowly and savour the moment.

SERVE WITH:

Delicious with grilled chicken, cold soups, salads or a summer fruit platter.

