



## STEENBERG RUBY ROSÉ 2018

This pale, coral pink dry Rosé delivers subtle fragrances of boysenberry jelly, watermelon sorbet, candy apples, red liquorice candy, ripe sweet melon and fresh garden herbs on the nose.

The wine shows off a fresh palate with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine is light and flirty, yet shows great depth and lingers considerably on the palate.

The perfect drink for all happy occasions.



Viticultural Details	<b>Harvested</b>	<i>February 2018</i>
	<b>Soil type</b>	<i>Shale / Weathered Sandstone</i>
	<b>Trellising</b>	<i>Bush vine / VSP</i>
	<b>Age of vines</b>	<i>16-39 years</i>
Technical Data	<b>Yield</b>	<i>8 - 12 ton/ha</i>
	<b>Alcohol</b>	<i>12.5%</i>
	<b>Residual sugar</b>	<i>1.5g / litre</i>
	<b>Total acid</b>	<i>4.9g / litre</i>
	<b>pH</b>	<i>3.4</i>

### Vinification

Our Steenberg Rosé is made from Syrah (69%) and Cinsault (31%). The Syrah grapes hail from our farm here in Constantia as well as from a beautiful ridge in Robertson, while the Cinsault grapes were sourced from a special site of old bush vines in the heart of Stellenbosch and the Swartland. The grapes were hand-picked in the early morning and whole-bunch pressed with a champagne pressing cycle to extract a pale and delicate juice.

The Syrah and Cinsault juices were fermented separately in order to retain the beautiful varietal characteristics of each cultivar. Fermentation took place in stainless steel tanks with a small percentage in neutral oak. The juices were inoculated with neutral yeast strains and underwent a cool fermentation (13-15°C) for about 21 days.

The Syrah and Cinsault were then blended, underwent a light fining and bottled in mid-May.

