

SERENGETI

Natural Sweet Rosé



CONDITIONS

Warm summers and cold, wet winters. Limited Irrigation, mainly dry land, bush vine vineyards

FERMENTATION TIME, TEMPERATURE & METHOD

This wine is made from selected grapes, with the final product's colour, flavour, taste and complexity in mind. The grapes are left on the skins for 2 – 4 hours to extract the colour, then pressed and fermented at +/- 16-18°C.

WINEMAKER'S COMMENT

Colour

Light strawberry colour.

Bouquet

Fresh and fruity with raspberry and strawberry flavours.

Palate

This Rosé is a sweet, fruity summer wine made for easy drinking.

Cellaring

Drink now and serve chilled.

Food Pairing

Enjoy with a variety of light summer fruit salads or on its own or with fresh strawberries.

Notes:

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