

FONDÉE



1694

Jean Roi Cap Provincial Rosé

Vintage: 2016

Varietal: Cinsault (70%), Grenache (28%), Shiraz (2%)

Average Temp: 23 - 28°C

Average Rainfall: 300 - 600mm

Harvesting Began: 29/01/2016

Harvesting Ended: 19/02/2016

Tasting Notes: Instant appeal from the pale copper pink blush colour which continues with its alluring aromas of peach blossom and honeydew melon. The palate is vivacious with the immediate impact of bright, juicy melon, peach and nectarine flavour making itself felt. The acidity is refreshing and in harmony with the fruit, adding a lovely lemon zest twist to the mouthful. Rounded and full with good length, the wine finishes dry with a gentle hint of citrus peel at the end.

In the Vineyard: The 2016 vintage is a blend of grapes from the coastal region, with Cinsaut from our Riebeeksrivier farm making up the bulk of the blend. The hot and dry conditions resulted in lower yields, smaller berries, lower acids and concentrated flavours.

Vintage Notes: Extremely hot and dry conditions prevailed throughout the summer. The vines proved just how resistant they can be when rainfall levels were the lowest on record in almost 70 years. The dry persistent heat resulted in very early fruit ripening, and while acid levels were lower, the fruit flavours and concentration were superb.

Winemaking: 2016 is our maiden release of this wine, which is made in the same dry style as the rosés found in Provence. Grapes were hand-picked between late January and mid-February. Upon arrival at the cellar, great care was taken to minimise the amount of colour extraction from the grapes, before settling and fermentation in stainless steel tanks using selected yeast cultures. The wine was blended and kept on the fine lees in stainless steel tanks for 9 months before being bottled in December.



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