

# Jean Roi Cap Provincial Rosé

**VINTAGE:** 2018

**BLEND:** Cinsaut (57%), Grenache (41%), Shiraz (2%)

**AVERAGE TEMPERATURE:** 17.58°C

**AVERAGE RAINFALL:** 409.7mm

**HARVESTING BEGAN:** 1 February 2018

**HARVESTING ENDED:** 23 February 2018

**ORIGIN OF FRUIT:** Coastal

**SOIL TYPE:** Predominantly shale and decomposed granite

**YIELD:** 8 ton/ha

**VINTAGE NOTES:** Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with beautiful flavour and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 – 8 days later than the previous three vintages. Overall a low yielding, high quality vintage.

**WINEMAKING:** This premium rosé is made in the same dry style as the rosés found in Provence, France. Grapes were hand-picked in February and transported to the cellar in refrigerated trucks. Upon arrival at the cellar, great care was taken to minimise the degree of colour extraction from the grapes through gentle pressing, before settling and fermentation in stainless steel tanks. The wine was blended and kept on the fine lees for 9 months before being bottled.

**TASTING NOTES:** An appealing wine, from its pale coral colour to its strawberry- and peach aromatics. In the mouth it is simultaneously light, bright and vivacious while also being gentle. There is a lovely subtle, understated interplay between the red fruit notes of strawberry and raspberry and the fresh acidity which adds crisp life. The delicious tang and juiciness is balanced by a structured mid-palate and defined tail. Ideal for summer.

**PRODUCTION:** 8063L (895 x 12 x 750ml)

**BOTTLED:** 06/12/2018

Alc: 13.12%    pH: 3.11    TA: 5.4g/l    RS: 1.6g/l    VA: 0.20 g/l

FSO2 : 21mg/l    TSO2 : 61mg/l

