

FONDÉE 1694

Jean Roi Cap Provincial Rosé

VINTAGE: 2020

AVERAGE TEMP: 18.3°C

RAINFALL: 556.9mm

HARVESTING BEGAN: 05/02/2020 (Grenache & Shiraz)

HARVESTING ENDED: 12/02/2020 (Cinsaut)

ORIGIN OF FRUIT: Riebeeksrivier

SOIL TYPE: Decomposed shale

YIELD: 9,6 ton/ha

BLEND: Cinsaut (48%), Grenache (43%), Shiraz (9%)

IN THE VINEYARD: Riebeeksrivier farm is situated on the slopes of the Kasteelberg, over-looking the Swartland towards iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The vines for this blend are all planted on south facing slopes at elevations of 350 – 400m above sea level. The Cinsaut and Grenache bushvines were planted in 1990 and 2017 respectively, and the higher density échalas trellised (vines trained on its own wooden stake) Shiraz vineyard was planted in 2011.

VINTAGE NOTES: Good rainfall and favourable climatic conditions during the growing season allowed for good flowering and fruit set. Most vineyards saw a significant increase in yield, and the ripening period was nicely spread out due to the cool, moderate conditions during summer. Good healthy fruit with beautiful flavours and analyses make this 2020 vintage one of the most outstanding and enjoyable vintages in recent years.

WINEMAKING: This premium rosé is made in the same dry style as the iconic rosé wines of Provence, France. Grapes were hand-picked and packed into lug boxes before being transported to the cellar in refrigerated trucks. Great care was taken to minimise the amount 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: Pale coral hues allude to the delicate, refreshing purity of this dry rosé. Mineral, wet stone and floral undertones support the fresh apple, yellow peach and apricot aromas on the nose. The palate is lively and bright, with fresh cut apple, yellow stone fruit and guava sweetness bringing balance and weight to its juicy, lingering finish. A delicious wine, perfect for summer and al fresco dining.

Alc: 13.66% | TA: 6.7g/l | RS: 1.7g/l | PH: 3.24

