

# Jean Roi Cap Provincial Rosé

**VINTAGE:** 2022

**AVERAGE TEMP:** 17.2°C

**RAINFALL:** 774.1mm

**HARVESTING BEGAN:** 23/02/2022

**HARVESTING ENDED:** 01/03/2022

**ORIGIN OF FRUIT:** Riebeeksrivier (Swartland)

**SOIL TYPE:** Shale

**YIELD:** 11 ton/ha

**BLEND:** 63% Grenache, 23% Cinsault, 14% Shiraz

**IN THE VINEYARD:** The Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards the iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself firmly in the wine with each of the varieties contributing its own distinctive character. The vines for this blend are all planted on South facing slopes at elevations of 350 – 400m above sea level. The Cinsault bush vines, planted in 1990 yield large bunches with lighter skins making it particularly suitable for rosé, adding soft perfume and red berry flavours. The Shiraz vines, planted in 2010, produce small berries, rich in colour and concentrated flavours of red cherry and white pepper. The high yielding Grenache bush vines, planted in 2017 are also ideally suited to the warmer Swartland climate, producing pale copper coloured wines, which add vibrant, succulent-fruit flavours to the blend.

**VINTAGE NOTES:** Another cold, wet winter resulting in good dormancy and healthy water levels prior to the growing season. The cool, wet weather continued into spring which in turn resulted in delayed but relatively even bud break, flowering and fruit set. Very favourable conditions for mildew persisted during the growing season which added pressure to meticulous canopy management. Very cool conditions during the early summer period delayed ripening and ensured that the vineyards were in very good condition going into another late vintage. Early January saw the arrival of warm temperatures which continued throughout the vintage well into March, allowing for good flavour development and ripening, despite the lower levels of acidity. An exceptional vintage which promises to deliver outstanding wines.

**WINEMAKING:** This premium rosé is made in the same dry style as the great rosé wines of Provence, France. Grapes were hand-picked into lug boxes and 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 overnight settling. Spontaneous fermentation by indigenous yeast lasted between 2 to 4 weeks in both stainless steel and older French oak barrels (14%). The wine spent 4 months on the fine lees before being blended and bottled.

**TASTING NOTES:** Pale blush pink hue. Red fruit aromas with upfront raspberry and strawberry, mingle with appealing stone fruit aromas.

Juicy, fresh and lively in the mouth, the raspberry and strawberry flavours mingle with bright, nectarine and zesty citrus notes. Crisp and vivid, the wine is light bodied and refreshing. Ideal for summer enjoyment.

Alc: 13.5% | TA: 5.6g/l | RS: 3.3g/l | PH: 3.25

