



BELLEVUE

ESTATE

BELLEVUE ROSE 2020



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

SOIL

WESTLEIGH, GLENROSA

TRELLISING

TRELLISED

AGE OF VINES

26 YEARS OLD

YIELD

5 TONS PER HECTARE

CLIMATE

A BETTER WINTER AND MILD SUMMER, AFTER THE DROUGHT, LED TO A SMALL CROP AND GRADUAL, FULL RIPENING. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

VINIFICATION

THE GRAPES WERE HARVESTED AT 23.5 °B, PRESSED AND THE JUICE INOCULATED IMMEDIATELY. FERMENTATION TOOK PLACE AT AROUND 12°C FOR ABOUT 14 DAYS. WINE WAS KEPT ON A SMALL PORTION OF THE FERMENTATION LEES FOR FURTHER DEVELOPMENT.

TASTING NOTES

THIS ROSE SHOWS RASPBERRY AND STRAWBERRY ON THE NOSE AND PALATE, WITH A FRESH BALANCE BETWEEN FRUIT AND ACIDITY. THE PERFECT WINE TO ACCOMPANY SPRING- AND SUMMER DISHES, WHILE ALSO GREAT ON ITS' OWN.

ANALYSIS

ALC: 13.26

PH: 3.31

RS: 8.2

TA: 5.4