

ROSÉ

Rosé

Blend: Merlot & Sauvignon Blanc

Vinification:

Crafted in a Blanc de Noir style, with gentle pressing to extract delicate colour and fresh aromatics, followed by cool fermentation in stainless steel to preserve fruit purity.

Style:

Dry, light-bodied rosé with a fresh, fruit-driven profile.

Sensory Profile

A fresh and vibrant rosé with a linear nose showing notes of musk and soft tropical fruit.

The palate is crisp and refreshing, with bright fruit expression and a clean, elegant finish.

Analytical Data:

Alcohol: 13.0%

Residual Sugar: 2.0 g/L

pH: 3.3

Total Acidity: 6.3 g/L

Food Pairing:

Ideal with summer salads, seafood, sushi, light pasta dishes, or enjoyed on its own.

Positioning:

A bright, easy-drinking rosé designed for versatility and broad appeal. Fresh, fruit-forward, and refreshing — perfectly suited for warm-weather occasions and casual enjoyment.



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