



CRONIER : ROSE

VITICULTURE:

Only red grapes are specifically grown and used for Rosé production. Varieties include Cabernet, Shiraz and Merlot

WINEMAKING:

Red grapes are harvested at lower sugar levels to ensure fruit and a lower alcohol. Red grapes are destemmed and crushed at the cellar and a few hours skin contact is allowed. The grapes are pressed to extract juice from the grapes.

The lovely pink juice is then allowed to settle for 2 days and racked thereafter. To start fermentation, the juice is inoculated with a pure yeast culture. Fermentation takes place at 13°C for about 2 weeks. The residual sugar is attained by using natural concentrated grape juice.

TASTING:

An attractive soft pink colour, with a bouquet of rose petal, strawberry and cloves.

ANALYSIS:

pH: 3.60

Acidity: 5.44g/l

Residual Sugar: 40.00g/l

Alcohol: 10.50%