



## Syrah Rosé 2023

### ORIGIN

Durbanville, South Africa

### VINTAGE

The debut vintage of our Syrah Rosé produced from the oldest block on the estate lends itself to be packed with finesse and concentration. An early ripening season in comparison with the general trend ensured beautiful healthy grapes with great colour development.

### VITICULTURE

The Syrah is planted on a lower end of a south facing slope which ensures freshness and an elegant bouquet in the final product. The VSP system ensures optimal light penetration for great colour development.

### ANALYSIS

Ph: 3.35

Alc: 13.12%

TA: 7.4g/l

RS: 2.4 g/l

### TASTING NOTES

The Syrah Rosé has a vibrant blush hue with elegance as the focal point of this wine. Whispers of beautiful red fruit follow through to the palate with a well-integrated saline finish.

### FOOD PAIRING

The strawberry, raspberry, and watermelon flavours of this wine pair particularly well with rich cheeses and creamy dishes. Ideal dishes include a crisp mint and soft cheese salads, a soufflé or a rich, creamy seafood dish. Our Syrah Rosé beautifully balances fresh and rich flavours to keep your tastebuds tingling.

