



## Syrah Rosé 2024

### ORIGIN

Durbanville, South Africa

### VINTAGE

This vintage of our Syrah Rosé, sourced from the estate's oldest block, showcases exceptional finesse and concentration. The season commenced with early ripening, deviating from the typical trend, resulting in robust, healthy grapes that exhibited superb 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: 3.34

Alc: 13.25%

TA: 6.6 g/l

RS: 3.8 g/l

### TASTING NOTES

Delicate salmon pink hue. Inviting aromas of ripe grapefruit dominate, complemented by subtle hints of dried herbs and delicate floral notes. There's a refreshing quality that suggests summer gardens and citrus groves. The first sip reveals a creamy texture that coats the palate, enhancing the wine's luxurious feel. A distinct saline character emerges, creating a delightful salivating effect that amplifies the fruitiness. Notes of juicy peach and tangy pomegranate mingle harmoniously, leading to a satisfyingly crisp and refreshing finish.

### FOOD PAIRING

Pair this delightful 2024 Groot Phesantekraal Rosé with grilled shrimp skewers served with a citrusy herb marinade for a perfect match that complements its creamy texture and refreshing grapefruit notes.

