



Essay Rosé 2023



This Provençal Rosé is an attractive blend of Grenache, Mourvèdre and Syrah. At Essay Wines we bring together complementary varieties with the intention of creating a wine that is greater than the sum of its parts.

WINE DESCRIPTION

This dry Provençal Rosé is refreshing, crisp, and fruity. With an abundance of bright red-fruit flavours punctuated by Mourvèdre's delicate floral notes, this finely textured wine is a suitable match for a wide spectrum of dishes and also makes a versatile aperitif.

Colour: Pale salmon.

Aroma: Redcurrant, pomegranate, cranberries, floral.

Palate: Fresh, with ample red fruits such as strawberries, cherries, and raspberries.

Body: Crisp, well-integrated acidity, finely textured mouthfeel.

TECHNICAL DETAILS

VARIETAL: 57% Syrah,
33% Grenache, 8% Cinsault,
2% Mourvèdre

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.0%

RESIDUAL SUGAR: 4.7

TOTAL ACIDITY: 6.3

PH: 3.36

VINTAGE

An early harvest meant healthy crops. The grapes had abundant aromatics, with the dry-farmed vineyards ensuring smaller berries and disease resistant vines.

VINEYARDS

The dry-farmed Syrah, Grenache, Cinsault & Mourvèdre vineyards are in the Cape Coast region, between Paarl and Riebeeck Kasteel. Dry-farming results in small, succulent berries with intense flavour and texture.

WINEMAKING

Grapes were hand-picked into bins and whole bunches were tipped directly into the press to minimise oxidation. Free-run juice was gently extracted while soft pressings were added, until the colour of the juice reached the desired spectrum. After fermentation was completed in tank, the wine was racked from the lees and kept at 16°C for 4 months before bottling took place.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Screwcap

BARCODE: EAN 6009801341200