



## Land's End Rosé 2010

### Winemaking procedure:

The vineyards at Land's End at Elim are very close to the sea, on a peninsula where the cool maritime climate and bracing sea breezes have a profound influence on the wine's flavour profile.

This classic Rosé was carefully crafted from a blend of three French cultivars. Each varietal was fermented separately in stainless steel tanks at low temperatures, aged on the lees for three months and then blended and bottled.

### Winemaker's comments

This refreshing Rosé was carefully crafted from a blend of three noble cultivars: Cabernet Sauvignon and Petit Verdot. Each varietal contributed to the complexity of the wine, especially the Cabernet Sauvignon with its succulent strawberry and luscious cherry flavours, and subtle green fig undertones that form a surprisingly delicious experience. This wine is full on the palate, with a sweet fruit entry and long, dry finish.

**Serving temperature:** 11-12°C

### Food recommendation:

Enjoy with fresh strawberries and summer fruit, Asian duck, smoked chicken salad or just on its own.



### ANALYSIS

pH:	3,41	<b>VARIETALS</b>	
Alcohol:	13.%	Cab. Sauvignon	52%
Total Acidity:	6.7 g/l	Petit Verdot	48%
Res. Sugar:	3.8 g/l		
Bottling Date:	July 2010		
Release date:	August 2010		
Soil:	Estcourt		