



WAVERLEY HILLS  
ORGANIC WINE & OLIVE ESTATE

## GRENACHE ROSÉ 2019

### ANALYSIS

Alcohol:	13.94 %
pH:	2.99
Red Sugar:	4.6 g/l
Total acid:	6.6 g/l

### VINEYARD

2019 harvest had relatively cool temperatures, with very late ripening. The quality of the wines turned out altogether very good. Quality grapes were handpicked early morning and left overnight in cold storage to cool down to 6°C.

### CELLAR

Grapes were destemmed and processed under a layer of CO<sub>2</sub>, making use of gravity methods to retain varietal flavours. The pink juice was extracted from the red grapes and further cooled down overnight to settle and racked the next day to stainless steel tanks. The juice were slowly fermented under automatic temperature controlled conditions to dryness and spent 2 months on the fermentation lees before racked again. All ingredients used are natural and organically certified.

### WOOD

Unwooded

### BLEND

100% Grenache Noir

### TASTING NOTES

This attractive pale pink Rosé wine has fresh flavours of prickly pears, fynbos (garrigue) and watermelon. This easy drinking wine is well-balanced with a fresh and fruity palate with tropical flavours and enough weight to give it a lasting after taste.

### FOOD SUGGESTION

This wine is perfect to enjoy with seafood pasta and risotto, paella or on its own.

### AWARDS

- Gilbert & Gaillard 2019 - Gold

