

# Old Vine Rosé 2010

Wine of Origin Coastal Region



## Blend:

Cinsaut 91% Cabernet Sauvignon 9%

## Production:

3,500 cases of 12

## Grape source:

91% Agter-Paarl, 9% Stellenbosch

## Wine analysis:

Alc 13.0% • RS 4.3 g/l • TA 6.23 g/l • pH 3.44

## Winemaking techniques:

Harvesting was done by hand. Bunches were de-stemmed and crushed. After 5 hours skin contact in the press, the juice and skins were gently pressed and fermented at cool temperatures in stainless steel tanks. Small amount of Cabernet Sauvignon rosé was added for fruit complexity. The wine was left on its lees for 4 months, then fined and filtered before bottling.

## Vintage conditions:

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

## Vineyard information:

At MAN Vintners we seek to identify unique, interesting parcels of vines on our growers' farms and find ways to showcase these special vineyards. In the Agter-Paarl region we have a fantastic resource: over 200 hectares of vines older than 25 years.

In this new Rosé we selected a 26 year old, dry-farmed, un-trellised ("bush-vine") Cinsaut vineyard on the Eenzaamheid farm in Agter-Paarl.

## Wine description & food pairing:

The Cinsaut vineyard makes the style of Rosé we like at MAN Vintners: bright cherry-pink in colour, with aromas of strawberries and tropical fruit. The wine is crisp and refreshing with red berry fruit flavours and a hint of sweetness. A refreshing rosé well suited for sipping on a hot summer's day, yet having enough depth to pair well with richer foods. Serve chilled.



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