



# FRANSCHHOEK CELLAR

*Club House*

**Rosé**

**2018**

## Inspiration

Named after the legendary Club House at the local sports club, this Rosé was made for easy social enjoyment.

## Tasting Note

This crisp and dry Rosé is made in a classic Provençal style, according to the winemaker, with just a hint of sweetness and a fresh acidity. An appealing pink-tinged colour with sumptuous sweet red berries and cherries tinged with discreet spice. A succulent palate leads to a soft, dry finish.

## The Source

The vineyards were planted on varied soil types that lend specific nuances and characters to each block of grapes, contributing to the complexity of the wine.

## Winemaking Approach

Allowed an average of two hours skin contact after crushing to coax the characteristic gently salmon hue.

Made from the free-run juice of red grape varieties only and cold fermented to optimise vibrant fruit expressions.

## Food Pairing

The perfect partner to smoked salmon, sushi, prawns, smoked chicken and cold meats.

## Ageing Potential

Best enjoyed in the freshness of youth or up to a year.

## Wine of Origin

Western Cape



## Analysis

Alcohol: 12.5 %

pH: 3.5

TA 5.8 g/l

RS: 3.0 g/l



PRODUCED FOR FRANSCHHOEK CELLAR  
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA